

ONE POT GARLIC PARMESAN PASTA

Yield: 4 servings

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

The easiest and creamiest pasta made in a single pot – even the pasta gets cooked right in the pan! How easy is that?

INGREDIENTS:

- 1 tablespoon olive oil
- 4 cloves garlic, minced
- 2 cups chicken broth
- 1 cup milk, or more, as needed
- 2 tablespoons unsalted butter
- 8 ounces uncooked fettuccine
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup freshly grated Parmesan cheese
- 2 tablespoons chopped fresh parsley leaves



DIRECTIONS:

1. Heat olive oil in a large skillet over medium high heat. Add garlic and cook, stirring frequently, until fragrant, about 1-2 minutes.
2. Stir in chicken broth, milk, butter and fettuccine; season with salt and pepper, to taste.
3. Bring to a boil; reduce heat and simmer, stirring occasionally, until pasta is cooked through, about 18-20 minutes. Stir in Parmesan. If the mixture is too thick, add more milk as needed until desired consistency is reached.
4. Serve immediately, garnished with parsley, if desired.