

Treasure Barrel

Creamy Garlic Parmesan Spaghetti

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz spaghetti
- [ ] 3 tbsp butter
- [ ] 4 cloves garlic, minced
- [ ] 1 cup heavy cream
- [ ] 1 cup freshly grated Parmesan cheese
- [ ] Zest of 1 lemon
- [ ] Salt and freshly ground black pepper to taste
- [ ] 2 tbsp chopped fresh parsley (optional)

Instructions

1. Bring a large pot of salted water to a boil; cook spaghetti until al dente, then reserve 1 cup of the cooking water before draining.
2. In a wide skillet, melt butter over medium heat. Add minced garlic and sauté for 1-2 minutes until fragrant, being careful not to brown.
3. Stir in the heavy cream, letting it simmer gently. Reduce heat and gradually whisk in the Parmesan until the sauce thickens and becomes glossy.
4. Add the cooked spaghetti to the sauce, tossing to coat. If needed, drizzle reserved pasta water to achieve a silky consistency. Finish with lemon zest, pepper, and parsley.
5. Serve immediately, perhaps beside a slice of crusty bread. For extra comfort, you might also enjoy our one-pot creamy pasta.

Nutrition per serving

480 kcal	14 g	55 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste the sauce before adding salt; Parmesan already contributes plenty of saltiness.
- If the sauce thickens too much, thin with a little more pasta water or milk.
- For a richer flavor, toast the garlic lightly before adding the cream.