



## Garlic Butter Pasta

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
2-3 People	5 MIN	15 MIN		10

Garlic butter pasta is a rich and comforting dish made with butter, garlic, and simple ingredients. It's smooth, flavorful, and incredibly easy to prepare, making it perfect for quick lunches or dinners. This recipe combines the richness of butter with the bold taste of garlic to create a satisfying pasta that can be enjoyed on its own or paired with your favorite sides.

### Ingredients

- 8 oz pasta (spaghetti, fettuccine, or any type)
- 4 tablespoons butter
- 4 garlic cloves, minced
- Salt to taste
- 2 tablespoons fresh parsley, chopped
- Optional: grated parmesan cheese

### Recipe Summary

- Prep Time: 5 minutes

- Cook Time: 15 minutes
- Total Time: 20 minutes
- Servings: 2-3
- Course: Main / Pasta
- Cuisine: Italian-inspired

## Cooking Method

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### Instructions

1. Cook pasta according to package instructions until al dente.
2. Reserve  $\frac{1}{4}$  cup pasta water, then drain.
3. Melt butter in a pan over medium heat.
4. Add garlic and sauté for **1-2 minutes** until fragrant.
5. Add cooked pasta and toss to coat in butter.
6. Add a little pasta water to create a smooth sauce.
7. Season with salt and mix well.
8. Remove from heat and add parsley.
9. Serve with parmesan if desired.

## Cooking Tips

- Do not burn garlic — cook on medium heat
- Use pasta water for a silky sauce
- Use good-quality butter for better flavor

## Variations

- Add shrimp or chicken
- Add chili flakes for spice
- Use roasted garlic for a sweeter taste
- Add vegetables like broccoli or spinach

## What to Serve with Garlic Butter Pasta

- Garlic bread
- Salad
- Grilled chicken or fish
- Roasted vegetables

## Storage

Store in an airtight container in the refrigerator for up to **2-3 days**.

## Reheating

Reheat in a pan with a little butter or water.

## Frequently Asked Questions

### Can I use olive oil instead of butter?

Yes, but flavor will be lighter.

### What pasta works best?

Spaghetti or fettuccine works well.

### Can I make it dairy-free?

Yes, use plant-based butter.

### Recipe Author

**Mary Thompson**

Generated on: Jul 11, 2026 03:37

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