



# Creamy Garlic Butter Pasta

★★★★ 3.8 from 40 reviews

Author: by Mary   Prep Time: 2 mins   Cook Time: 10 mins   Total Time: 12 minutes   Yield: 2   1x

## Description

This creamy, garlicky pasta is ready in less than 15 minutes and SO easy to throw together! If you want quick comfort food, look no further!

## Ingredients

UNITS US M   SCALE 1x 2x 3x

- 283 grams dry pasta
- 3 tbsp butter
- 4 large garlic cloves, minced
- 2 tbsp flour
- 158 ml whole milk
- salt & pepper

## Instructions

- 1 Cook the pasta according to directions.
- 2 While the pasta is cooking, make the sauce.
- 3 Melt the butter in a saucepan over medium heat. Add the garlic and cook, stirring, for 1-2 minutes. It should be simmering.
- 4 After 1-2 minutes, transfer the butter/garlic to a blender, and blend until smooth. Return to the saucepan over medium heat and add the flour.
- 5 Whisk constantly, mixing the flour and butter together, for one minute. Slowly, whisking quickly, add the milk. Bring to a simmer and cook (stirring) until thickened.
- 6 When the pasta is done, mix in the sauce. Add salt and pepper as needed.

## Notes

- i My pasta looks especially yellow in these pictures because the butter over here is all dyed super yellow! Very annoying. Yours will probably \*not\* be this yellow, fyi!

