**Creamy Garlic Pasta**

Prep time: 10 min Cook time: 20 min

**Ingredients:**

* 200 gms spaghetti
* 3 cups chicken/vegetable broth (made from powdered chicken or vegetable stock or bouillon)
* ¼ cup red & yellow bell pepper chopped (optional)
* 2 tbsp extra light olive oil
* 1 tsp butter
* 4 garlic cloves, minced
* ¼ cup cream
* 2 tbsp grated cheese
* Low sodium salt, pepper & oregano to taste

**Instructions:**

1. Heat olive oil in a pan over medium heat. Add garlic and sauté for 2 minutes until fragrant.
2. Add butter and stir until fully melted.
3. Pour in the chicken/vegetable broth, season with salt and pepper, and bring to a boil.
4. Add the spaghetti and bell peppers, then cook for 12-15 minutes, stirring occasionally to prevent sticking.
5. Lower the heat, add the cheese and cream, and mix well for 1 minute until smooth and creamy.
6. Remove from heat, sprinkle with oregano, and serve hot with toasted garlic bread.