

One-Pot Garlic Parmesan Pasta

Ingredients:

- 4 cloves garlic, minced
- 2 cups chicken broth
- 1 cup milk
- 2 Tbsps. unsalted butter
- 8 oz. uncooked fettuccine
- Salt and pepper, to taste
- ¼ cup freshly grated Parmesan cheese
- Fresh parsley to garnish (optional)



Directions:

- In a shallow saucepan, sauté minced garlic until lightly brown.
- Add chicken broth, milk, and butter to the pan. Stir until butter melts and ingredients mix.
- Add uncooked pasta to pot, and add salt and pepper to taste.
- Ladle liquid over pasta until covered.
- Simmer mixture until pasta is cooked and liquid evaporates into a creamy sauce.
- Mix in Parmesan cheese.
- Plate and garnish with fresh parsley if desired.