



Creamy Asiago Pasta Bake Recipe

The Little Secret in the Pan

I learned to cook from my grandma. Her kitchen was always warm. She taught me to listen to the sizzle in the pan.

That sound tells you when the butter is ready. It whispers, Now, add the garlic. Doesn't that smell amazing? I still smile thinking of her.

Why We Save That Water

You might wonder why we save pasta water. It seems strange, right? But it holds magic.

The starchy water makes the sauce creamy. It helps everything stick to the noodles. This little step makes a big difference in your dinner.

A Cheese With a Story

Asiago cheese is a good friend of mine. It has a nice, nutty taste. It melts into a sauce so smoothly.

Fun fact: This cheese is named after a place in Italy. A whole town where they make it! What is your favorite kind of cheese to cook with?

Making a Cozy Corner

This pasta bake is more than just food. It is a warm hug on a plate. It turns a regular Tuesday into something special.

Sharing a meal brings people together. It is a time to talk and laugh. That is why cooking matters. It builds our little communities.

Your Noodle Adventure

I once added a handful of cherry tomatoes. They popped with sweet flavor. It was a happy accident.

What would you add to this dish? Maybe some cooked chicken or mushrooms? Tell me about your favorite pasta mix-in. I love hearing your ideas.



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Ingredients:

Ingredient	Amount	Notes
spaghetti noodles	8 ounces	
unsalted butter	3 tablespoons	
garlic, minced	2 teaspoons	
all-purpose flour	1 tablespoon	
Italian seasoning	1 teaspoon	
kosher salt	½ teaspoon	
red pepper flakes	¼ teaspoon	
whole milk	1 cup (245 g)	
asiago cheese, grated	1 cup (80 g)	plus more for garnish
fresh spinach leaves	2 cups (60 g)	
parsley		for garnish



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My Cozy Asiago Pasta Bake

Hello, my dear! Come sit with me for a moment. I want to share a recipe from my kitchen. It is for a creamy Asiago pasta bake. This dish always makes me think of rainy afternoons. The smell of garlic and cheese fills the whole house. It feels like a warm hug in a bowl.

This recipe is simple enough for a young cook. But it tastes so special. I first made it for my grandson, Leo. He said it was better than any restaurant food. I still laugh at that. He always asks for seconds. I think you will, too. Let's get our ingredients ready. It is time to create something wonderful together.

See also [French Onion Funeral Potatoes Casserole Recipe](#)

Ingredients

- 12 oz spaghetti noodles
- 4 tablespoons butter
- 3 cloves garlic, minced
- 3 tablespoons all-purpose flour
- 2 cups milk
- 1 ½ cups grated Asiago cheese
- 3 cups fresh spinach
- Salt and pepper to taste
- Fresh parsley for garnish

Instructions

Step 1: First, we boil our spaghetti noodles. Use a big pot of salted water. It should taste like the sea! Cook the pasta just until it is tender. We call this 'al dente'. It means the pasta still has a little bite. (A hard-learned tip: always save

a cup of pasta water before draining! It makes our sauce silky later).

Step 2: Now, let's make our sauce. Melt the butter in a skillet. Oh, that smell is so good. Add the garlic and let it sizzle for a minute. Then whisk in the flour and our seasonings. This makes a simple paste. It will help thicken our sauce. Cook it until it looks golden.

Step 3: Slowly pour in the milk, whisking all the time. This keeps the sauce from getting lumpy. I love watching it come together. Now, stir in the grated Asiago cheese. It will melt into a dreamy, creamy sauce. Doesn't that smell amazing? Add the fresh spinach and a splash of that pasta water we saved.

Step 4: The spinach will wilt right into the warm sauce. It only takes a minute or two. Now, add your cooked noodles back into the skillet. Toss everything together until the pasta is coated in that beautiful green-speckled sauce. I like to use kitchen tongs for this. It feels so professional!

Step 5: Finally, we get to serve our creation. Dish it right out of the warm skillet. Top it with a little extra cheese and some fresh parsley. The green parsley makes it look so pretty. **Do you prefer your pasta super creamy or a bit more firm? Share below!** Now, it is ready to eat. Enjoy every single bite.

Cook Time: 20 minutes

Total Time: 30 minutes

Yield: 4 servings

Category: Dinner, Main Course

Three Fun Twists to Try

This recipe is like a good friend. It is wonderful just as it is. But it is also happy to change! Here are a few simple ideas. They can make this dish feel new again. I love trying little changes. It keeps cooking fun and exciting.

See also [Easy Pineapple Coleslaw Recipe for a Crowd-Pleasing Side](#)

Sun-Dried Tomato Twist: Add chopped sun-dried tomatoes with the spinach. They are sweet and chewy. It is a lovely burst of flavor.

Chicken & Mushroom: Sauté some sliced mushrooms and chicken pieces first. Then mix them in with the pasta. This makes it a very hearty meal.

Lemon Zest Sparkle: Grate a little lemon zest over the top before serving. It makes the whole dish taste brighter and fresh. Which one would you try first? Comment below!

What to Serve With Your Pasta

This pasta bake is a star all on its own. But every star needs a good supporting cast! I like to serve it with a simple side. A crisp green salad with a light vinaigrette is perfect. The crunch is a nice change from the creamy pasta. Some garlic bread is also a wonderful idea. It is perfect for scooping up every last bit of sauce.

For a drink, a chilled glass of white wine pairs beautifully. For a non-alcoholic option, try sparkling water with a squeeze of lemon. It cleanses your palate between bites. Which would you choose tonight?



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Keeping Your Pasta Bake Cozy for Later

Let's talk about storing this lovely pasta. Cool it completely first. Then pop it in a sealed container in the fridge. It will be happy there for three days.

You can also freeze it for a busy night. I use a foil pan with a tight lid. The first time I froze a pasta bake, I forgot to label it. My freezer was full of mystery meals for a month!

Reheating is simple. Add a splash of milk to keep it creamy. Warm it in the oven until it bubbles. This makes weeknight dinners feel special and easy.

Batch cooking saves so much time and stress. It means a good meal is always close by. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Pasta Problems

Is your sauce too thick? Do not worry. Just add a bit more of that reserved pasta water. It is liquid gold for sauces.

I remember when my cheese sauce turned lumpy. I was so frustrated. Now I whisk the flour and butter well before adding milk. A smooth sauce makes the whole dish feel more elegant.

If your spinach seems wilted before you use it, just give it an ice bath. It will perk right up. Getting these little things right builds your cooking confidence. It also makes the flavors sing together. **Which of these problems have you run into before?**

See also [Creamed Spinach Recipe](#) for a Creamy Side

Your Pasta Bake Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use your favorite gluten-free pasta and flour. It works just as well.

Q: Can I make it ahead? A: Absolutely. Assemble it, cover, and refrigerate. Bake it when you are ready.

Q: What cheese can I swap for asiago? A: A sharp white cheddar or fontina would be lovely. *Fun fact: Asiago is a cow's milk cheese from Italy!*

Q: Can I double the recipe? A: You can. Just use a bigger baking dish so everything fits.

Q: Is the red pepper optional? A: It is. Leave it out if you prefer no spice. **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe brings warmth to your table. Cooking for people is a way to show love. It is one of my greatest joys.

I would be so delighted to see your creation. Sharing food stories connects us all. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

You need to try !

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Savorydiscovery.com

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Creamy Asiago Pasta Bake Recipe

Author: Elowen Thorn

Cooking Method: [Stovetop](#)

Courses: [Dinner](#) [Main Course](#)

Difficulty: **Beginner**



Creamy Asiago Pasta Bake Recipe | 20

Prep time: **10 minutes**

Cook time: **20 minutes**

Rest time:

Total time: **30 minutes**



Creamy Asiago Pasta Bake Recipe | 24

Servings: **4 servings**

Calories:**276 kcal**

Best Season: **Summer**

Description

A rich and comforting pasta bake featuring a creamy Asiago cheese sauce,

fresh spinach, and perfectly cooked spaghetti.

Ingredients

- ☐ 8 ounces spaghetti noodles
- ☐ 3 tablespoons unsalted butter
- ☐ 2 teaspoons garlic, minced
- ☐ 1 tablespoon all-purpose flour
- ☐ 1 teaspoon Italian seasoning
- ☐ ½ teaspoon kosher salt
- ☐ ¼ teaspoon red pepper flakes
- ☐ 1 cup (245 g) whole milk
- ☐ 1 cup (80 g) asiago cheese, grated, plus more for garnish
- ☐ 2 cups (60 g) fresh spinach leaves
- ☐ parsley, for garnish

Instructions

1. Boil pasta in salted water according to package directions. I recommend al dente.
2. Reserve 1 cup of pasta water and drain the rest. Set the noodles and reserved pasta water aside while you prepare the asiago sauce.
3. In a medium skillet over medium heat, melt butter.
4. Add garlic and cook 1 more minute.
5. Whisk in the flour, Italian seasoning, salt, and red pepper flakes. Cook until golden brown (about 1 minute).
6. Slowly pour in milk, whisking constantly.
7. Add in asiago, spinach, and ¼ cup of pasta water, or as needed if too thick. Cook until the spinach is wilted, stirring frequently (1-2 minutes).
8. Add cooked pasta, tossing to coat.
9. Garnish with asiago cheese and parsley. Serve immediately.

Notes

For a crispier top, you can transfer the finished pasta to a baking dish, top with extra cheese, and broil for 2-3 minutes.

Keywords: Pasta, Asiago Cheese, Spinach, Creamy, Bake