



# **Cheesy Garlic Parmesan Spaghetti**

## **Introduction**

Cheesy Garlic Parmesan Spaghetti with Cream Cheese combines the rich flavors of garlic and savory cheeses, creating a delightful dish that is both comforting and indulgent. This recipe is perfect for a weeknight dinner or a special occasion, bringing a gourmet touch to a classic pasta meal.

## **Detailed Ingredients with measures**

Spaghetti – 8 oz

Cream Cheese – 4 oz  
Parmesan Cheese – 1 cup, grated  
Garlic – 4 cloves, minced  
Butter – 2 tbsp  
Olive Oil – 1 tbsp  
Salt – to taste  
Black Pepper – to taste  
Fresh Parsley – for garnish

## **Prep Time**

10 minutes

## **Cook Time, Total Time, Yield**

Cook Time – 15 minutes  
Total Time – 25 minutes  
Yield – 4 servings

## **Detailed Directions and Instructions**

### **Step 1: Cook the Spaghetti**

Begin by bringing a large pot of salted water to a boil. Once boiling, add the spaghetti and cook according to the package instructions until al dente. Drain the spaghetti and set it aside, reserving about 1 cup of the pasta water.

**Step 2: Prepare the Garlic**

In a large skillet, heat 2 tablespoons of butter over medium heat. Add minced garlic and sauté for about 1-2 minutes, or until the garlic becomes fragrant and slightly golden. Be careful not to burn the garlic.

**Step 3: Add Cream Cheese**

Lower the heat and add the cream cheese to the skillet. Stir continuously until the cream cheese has melted and combined with the garlic, creating a smooth sauce.

**Step 4: Combine with Spaghetti**

Gradually add the cooked spaghetti to the skillet, tossing to combine with the creamy garlic mixture. If the sauce is too thick, add some of the reserved pasta water, a little at a time, until the desired consistency is reached.

See also Crock Pot Apple Crumble

**Step 5: Incorporate Parmesan**

While the spaghetti is still hot, add grated Parmesan cheese to the mixture. Toss well to ensure the pasta is evenly coated with the cheese and creamy sauce.

**Step 6: Season and Serve**

Season the spaghetti with salt and black pepper to taste. Serve immediately, garnished with extra Parmesan cheese and chopped fresh parsley if desired.

## Notes

### Tip for Avoiding Clumps

To prevent the cream cheese from clumping, make sure to stir continuously while adding it to the skillet. Using softened cream cheese can also help achieve a smoother sauce.

### Storage Instructions

Leftover cheesy garlic Parmesan spaghetti can be stored in an airtight container in the refrigerator for up to 3 days. Reheat on the stovetop or in the microwave, adding a splash of water to loosen the sauce if necessary.

### Flavor Variations

Feel free to add vegetables such as spinach or broccoli for added nutrition. You can also incorporate cooked chicken or shrimp for a heartier meal.

### Serving Suggestions

This dish pairs well with a side of garlic bread or a simple green salad for a complete meal.



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## Cook techniques

### Stirring

Stirring the pasta while cooking ensures even cooking and prevents it from sticking together. Use a wooden spoon or a pasta fork for the best results.

### Emulsification

To create a creamy sauce, emulsify the pasta water with the cream cheese and cheese mixture. This helps to bind the sauce to the pasta.

### **Sautéing**

Sautéing garlic in butter enhances its flavor. It's important to sauté gently to avoid burning, which can create bitterness.

### **Mixing**

Mixing the cooked spaghetti with the creamy sauce thoroughly is crucial. This ensures that every strand of pasta is coated with the rich garlic parmesan flavor.

See also [Small Serve Baked Oreo Cheesecake in a Cooker](#)

### **Serving**

Serving the dish immediately after mixing with the sauce retains its creaminess and flavor. Garnish with additional parmesan or parsley for added appeal.

## **FAQ**

### **Can I use a different type of cheese?**

Yes, you can substitute other cheeses like mozzarella or cheddar for a different flavor profile.

### **Is it possible to make this dish gluten-free?**

Absolutely! Simply use gluten-free pasta to make the recipe suitable for gluten-sensitive individuals.

### **How can I store leftovers?**

Leftovers can be stored in an airtight container in the refrigerator for up

to 3 days. Reheat gently on the stove or in the microwave.

**Can I add vegetables to this dish?**

Yes, adding vegetables like spinach, cherry tomatoes, or bell peppers can enhance the dish's nutritional value and flavor.

**What wine pairs well with cheesy garlic parmesan spaghetti?**

A light white wine, such as Pinot Grigio or Sauvignon Blanc, pairs nicely with the richness of this pasta dish.

## Conclusion

The Cheesy Garlic Parmesan Spaghetti with Cream Cheese is a delicious and creamy dish that brings rich flavors and satisfying textures together. Perfect for a quick weeknight dinner or an indulgent treat, this recipe is sure to please both pasta lovers and those looking for a comforting meal. With its mix of garlic, cheese, and creamy goodness, it's a delightful addition to any dinner rotation.

## More recipes suggestions and combination

**Garlic Butter Shrimp Pasta**

Combine the flavors of garlic butter with succulent shrimp and pasta for a delightful seafood twist on your regular spaghetti.

**Pesto Cream Cheese Pasta**

Mix cream cheese with fresh basil pesto for a vibrant and creamy pasta dish that packs a flavor punch.

See also Raspberry Banana Bread

### **Spinach and Ricotta Stuffed Shells**

Upgrade your pasta game with stuffed shells filled with a blend of ricotta cheese and fresh spinach, topped with marinara.

### **Spaghetti Aglio e Olio**

A simple yet flavorful dish made with garlic and olive oil, adding red pepper flakes for a little heat and parsley for freshness.

### **Cheesy Broccoli Pasta Bake**

Create a comforting bake by combining pasta with broccoli, cheese, and a creamy sauce, then baked to perfection.

### **Vegetable Alfredo Penne**

Sauté your favorite vegetables and toss them with penne pasta and a homemade Alfredo sauce for a hearty meal that's both creamy and colorful.





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