



Creamy Penne Pasta Delight

The First Bite That Stole My Heart

The first time I tried this dish, the creamy sauce clung to the pasta like a warm hug. The garlic's aroma filled my kitchen, making my stomach growl. One bite, and I was hooked—the rich, velvety texture melted on my tongue. **Ever wondered how you could turn a simple pasta dish into something unforgettable?** It's all in the sauce. Trust me, this one's a keeper.

My Saucy Kitchen Blunder

My first attempt went sideways—I added the cheese too fast, and it clumped. I panicked, but a little extra broth saved the day. Now I know: patience is key. **Home cooking teaches us to adapt, just like life.** Share your own kitchen fails below—did you ever rescue a dish last

minute?

Why This Pasta Shines

- The garlic and parmesan create a salty, savory punch. - Heavy cream gives it a luxe feel without being too heavy. **Which flavor combo surprises you most?** Is it the garlic's kick or the cheese's tang? Try it and tell me!

A Noodle With a Past

Penne hails from Italy, where pasta is art. This creamy twist? Likely inspired by American comfort food. *Did you know penne's ridges hold sauce better than smooth pasta?* Perfect for this dish. What's your go-to pasta shape? Let's chat in the comments!



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Ingredients:

| Ingredient | Amount | Notes |
|----------------------|-----------------|----------------|
| Penne pasta | 10 ounces | Uncooked |
| Butter | 2 Tablespoons | |
| Flour | 1 1/2 teaspoons | |
| Garlic | 3 cloves | Minced |
| Chicken broth | 1/3 cup | |
| Heavy whipping cream | 1 cup | |
| Italian seasoning | 1/2 teaspoon | |
| Salt | 1/2 teaspoon | |
| Pepper | 1/4 teaspoon | |
| Parmesan cheese | 1/2 cup | Freshly grated |

How to Make Creamy Penne Pasta Delight**Step 1**

See also [Overnight French Toast Casserole Recipe](#)
Boil salted water in a large pot. Add penne and cook until al dente. Follow the package time for perfect texture. Drain but save a splash of pasta water. (Hard-learned tip: Undercook pasta by 1 minute—it keeps cooking in the sauce.) **Step 2** Melt butter in a skillet over medium heat. Whisk in flour for 1 minute. Add minced garlic and chicken broth. Keep whisking to avoid lumps. **Step 3** Pour in heavy cream and whisk gently. Cook until it coats a spoon. Too thick? Add a splash of pasta water. Remove from heat before adding cheese. **Step 4** Stir in Italian seasoning, salt, pepper, and parmesan. Toss drained pasta into the sauce. Mix well until every noodle shines. Serve hot with extra cheese.

What's your go-to pasta shape for creamy sauces? Share below!

Cook Time: 15 minutes **Total Time:** 25 minutes **Yield:** 4 servings

Category: Dinner, Pasta

3 Twists on Creamy Penne

Vegetarian Swap chicken broth for veggie broth. Add sautéed mushrooms or spinach for extra flavor. **Spicy** Toss in red pepper flakes or diced jalapeños. Finish with a drizzle of chili oil. **Seasonal** Try roasted butternut squash in fall. Summer? Cherry tomatoes and fresh basil. **Which twist would you try first? Vote in the comments!**

Serving & Sipping Ideas

Pair with garlic bread or a crisp green salad. Garnish with parsley or extra parmesan. Drink match: Iced lemon tea or a chilled Pinot Grigio. Both cut through the richness. **Which would you choose tonight—the wine or the tea?**



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Storing and Reheating Your Pasta

Keep leftovers in the fridge for up to 3 days. Use a tight lid to lock in moisture. Reheat with a splash of broth or cream to revive the sauce. Freezing? Skip the pasta—just stash the sauce for 1 month. *Fun fact: Freshly grated parmesan melts smoother than pre-shredded.* Batch-cook the sauce alone, then toss with fresh pasta later. Why this matters: Creamy sauces thicken when chilled, so loosen them up when reheating. Ever tried freezing pasta dishes? Share your tips below!

See also Spicy Cajun Sausage and Rice Delight

Fix Common Pasta Problems

Sauce too thin? Simmer longer or add a pinch of flour. Too thick? Stir in extra broth or cream. Garlic burning? Lower the heat next time—it cooks fast. Why this matters: Small tweaks save a dish from disaster. My neighbor once rescued her sauce with a splash of milk—genius! Stuck with clumpy cheese? Grate it fresh next time. What's your go-to pasta fix?

Your Pasta Questions, Answered

Q: Can I make this gluten-free? A: Yes! Swap regular pasta for GF penne and use cornstarch instead of flour. **Q: How far ahead can I prep this?** A: Sauce keeps 2 days in the fridge—just cook pasta fresh.

Q: Any heavy cream swaps? A: Half-and-half works, but sauce will be thinner. **Q: Can I double the recipe?** A: Absolutely—use a bigger pot and stir often. **Q: Best veggie add-ins?** A: Spinach or mushrooms blend well. Sauté them first.

Until Next Time

Hope this dish brings cozy vibes to your table. Tag **@SavoryDiscovery** on Pinterest so I can cheer your creations! Happy cooking! —Elowen Thorn.



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Creamy Penne Pasta Delight

Author: Elowen Thorn

Cooking Method:[Stovetop](#)

Cuisine: [Italian](#)

Courses:[Dinner Main](#)

Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **15 minutes**

Rest time:

Total time: **20 minutes**

Servings: **4 servings**

Calories: **450 kcal**

Best Season: Summer

Description

Enjoy this rich and creamy penne pasta dish, perfectly seasoned with

garlic, Italian herbs, and parmesan cheese.

Ingredients

- 10 ounces penne pasta (uncooked)
- 2 Tablespoons butter
- 1 1/2 teaspoons flour
- 3 cloves garlic (minced)
- 1/3 cup chicken broth
- 1 cup heavy whipping cream
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup parmesan cheese (freshly grated)

Instructions

1. Boil water: In a large pot of salted water, boil 10 ounces penne noodles al dente according to directions on package.
2. Make sauce: While pasta is cooking, melt 2 Tablespoons butter into a large skillet over medium high heat. Whisk in 1 1/2 teaspoons flour for about 1 minute. Add 3 cloves minced garlic and 1/3 cup chicken broth and continue whisking for one more minute. Add 1 cup whipping cream and whisk for a few minutes, until the sauce gets thick enough to coat the back of a spoon, but not so thick that it's gummy.
3. Add cheese and spices: Add 1/2 teaspoon Italian seasoning, 1/2 teaspoon salt, 1/4 teaspoon pepper and 1/2 cup parmesan cheese. Stir well and remove from heat.
4. Add pasta to sauce: Drain pasta and add to sauce. Toss until well coated.

Notes

For extra richness, top with additional parmesan cheese or fresh herbs before serving.

Keywords: Pasta, Creamy, Penne, Italian, Dinner

See also Sweet Spicy Crispy Pan-Seared Salmon Bites