



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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[Print Recipe](#)

Creamy Penne Pasta Delight

Author: Elowen Thorn

Cooking Method: [Stovetop](#)

Cuisine: [Italian](#)



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Courses: [Dinner Main](#)

Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **15 minutes**

Rest time:

Total time: **20 minutes**



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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