



# Parmesan Noodle Delight

## My First Bite of Heaven

I remember my first taste of these noodles. The rich, cheesy scent filled my whole kitchen. It felt like a warm hug on a cold day. **Ever wondered how a few simple ingredients create pure comfort?** That first forkful was pure magic. I knew I had to make it myself.

## A Lesson in the Kitchen

My first try did not go perfectly. I was too eager and burned the garlic. It made the whole sauce taste a little bitter. I learned to watch the pan carefully. **This matters because cooking teaches us patience.** A small mistake can lead to a better meal next time. Home cooking is about learning and love.

## Why It Tastes So Good

Two things make this dish special. First, the salty parmesan melts into a creamy sauce. Second, the fresh parsley adds a bright, green flavor. It cuts through the rich cheese perfectly. **Which flavor combo surprises you most, the cheese and garlic or the hint of spice?** Tell me your thoughts below.

## A Simple Dish's Story

This dish comes from Italy, known for its simple, good food. It is like a quicker version of classic pasta recipes. Home cooks have made similar meals for generations. \*Did you know real parmesan cheese is only from one part of Italy?\* It is called Parmigiano-Reggiano there. **What is your favorite quick pasta dish to make at home?** Share your family's recipe with everyone.



## Parmesan Noodle Delight

### Ingredients:

Ingredient	Amount	Notes
Dry angel hair pasta	8 ounces	or your favorite pasta
Salted butter	4 tablespoons	
Minced garlic	1½ tablespoons	finely minced (or about 4 cloves of garlic)
Freshly grated parmesan cheese	¾ cup	plus more for garnish if desired (you can substitute parmigiano reggiano, romano, or asiago cheese)
Freshly chopped parsley	1 tablespoon	
Kosher salt	½ teaspoon	
Freshly cracked black pepper	½ teaspoon	
Extra virgin olive oil	1 tablespoon	optional drizzle
Red pepper flakes	⅛ to ¼ teaspoon	optional for extra heat

### Making Your Creamy Parmesan Noodles

**Step 1** Cook your pasta. Follow the directions on the box. You want it to be al dente. Drain the water and set it aside.

See also Zesty Buffalo Chicken Sliders for Any Occasion

**Step 2** Melt butter in a big skillet. Use medium-low heat. You want it warm, not hot. This keeps everything from burning. **Step 3** Add the minced garlic to the butter. Stir it for one minute. It should smell amazing. (A hard-learned tip: burnt garlic turns bitter, so watch it closely!). **Step 4** Toss the cooked pasta into the skillet. Mix it with the



garlic butter. Make sure every noodle gets coated. This is where the flavor starts. **Step 5** Turn off the heat. Add the cheese, parsley, salt, and pepper. Toss everything together until it's creamy. Finish with olive oil or red pepper flakes if you like. **What is the key to keeping garlic from tasting bitter?** Share below! **Cook Time:** 5 minutes **Total Time:** 25 minutes **Yield:** 4 servings **Category:** Dinner, Pasta

## Three Fun Twists To Try

**Add Some Protein** Toss in shredded chicken or cooked shrimp. It makes the meal more filling. A simple way to please a hungry crowd.

**Go Veggie Lover's** Stir in fresh spinach and sun-dried tomatoes. The heat will wilt the greens perfectly. You get color and extra nutrients.

**Make It Extra Creamy** Stir in a splash of heavy cream. Do this right after you melt the butter. It creates a super rich, luxurious sauce.

**Which of these spins sounds best to you? Vote in the comments!**

## How To Serve Your Dish

This pasta is a star on its own. For a side, try a simple green salad. Garlic bread is always a welcome addition too. For drinks, I love a crisp white wine. A pinot grigio pairs nicely. For a non-alcoholic option, try sparkling water with lemon.

See also Huli Huli Grilled Chicken

**Which would you choose tonight, the wine or the sparkle?**



## Parmesan Noodle Delight

# Storing Your Leftover Noodles

Keep leftovers in a sealed container in the fridge. They will stay good for up to three days. To reheat, add a splash of milk or water. Warm it gently in a pan on the stove. This brings back the creamy texture perfectly.

You can freeze this dish for a later meal. Let it cool completely first. Store it in a freezer-safe bag for one month. Thaw in the fridge overnight before reheating. I always make a double batch for busy nights.

# Simple Fixes for Common Issues

Is your sauce too thick? Just stir in a little pasta water. This loosens it up nicely. Did your cheese clump together? Freshly grated cheese melts much better than the pre-shredded kind. \*A fun fact from my kitchen!\*

If the garlic tastes bitter, you cooked it too long. Always stir it constantly for just one minute. This matters because burnt garlic can ruin the whole dish. What's your biggest cooking challenge? Share it in the comments below.

# Your Parmesan Noodle Questions

**Q: Can I make this gluten-free?** A: Absolutely. Just use your favorite gluten-free pasta. It works just as well.

**Q: Can I prepare this dish ahead of time?** A: You can, but the pasta is best fresh. The noodles soak up the sauce.

**Q: What cheese can I use instead?** A: Romano or Asiago cheese are great swaps. They offer a similar salty flavor.

**Q: How do I double this recipe?** A: Simply double all the ingredients. Use a bigger pan to fit everything.

See also [Spaghetti Casserole Recipe](#)

**Q: Is this a good meal for kids?** A: My grandkids love it. Just skip the red pepper flakes for them.

## Share Your Kitchen Creation

I hope this recipe becomes a family favorite for you. It is a simple joy that brings people together. I would love to see your beautiful dishes.

**Tag Savory Discovery on Pinterest with your photos.** Happy cooking! —Elowen Thorn.



You need to try this!



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## Parmesan Noodle Delight





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# **Parmesan Noodle Delight**

Author: Elowen Thorn

Cooking Method: [Stovetop](#)

Cuisine: [Italian](#)

Courses: [Main](#)



Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **20 minutes**

Rest time:



Total time: **25 minutes**



Servings: **4 servings**

Calories:**426 kcal**

Best Season: **Summer**

## **Description**

These creamy Parmesan noodles are quick, delicious, and perfect for



any meal. Enjoy rich, cheesy flavor in every easy-to-make bite!

## Ingredients

- 8 ounces dry angel hair pasta ((or your favorite pasta))
- 4 tablespoons salted butter
- 1½ tablespoons minced garlic ((finely minced (or about 4 cloves of garlic))
- ¾ cup freshly grated parmesan cheese ((plus more for garnish if desired (you can substitute parmigiano reggiano, romano, or asiago cheese))
- 1 tablespoon freshly chopped parsley
- ½ teaspoon kosher salt
- ½ teaspoon freshly cracked black pepper
- 1 tablespoon extra virgin olive oil ((optional drizzle))
- ⅛ to ¼ teaspoon red pepper flakes ((optional for extra heat))

## Instructions

1. Cook the pasta according to the package instructions, cooking to al dente. Drain and set aside.
2. Add the butter to a 10 to 12-inch skillet over medium-low heat.
3. Once the butter is melted, add the minced garlic. Stir constantly until the garlic is aromatic, about 1 minute. (Be careful not to burn the garlic as it will cause the garlic to taste bitter.)
4. Add the cooked pasta to the garlic and butter in the skillet. Use tongs to toss the pasta until completely coated.
5. Sprinkle the freshly grated cheese, chopped parsley, kosher salt, and cracked black pepper. Toss to combine completely. Remove the pan from the heat. Drizzle with the extra virgin olive oil and sprinkle the red pepper flakes if desired. Before serving, sprinkle

with freshly grated parmesan cheese if desired.

## Notes

Be careful not to burn the garlic as it will cause the garlic to taste bitter.

Keywords: Parmesan, Noodles, Pasta, Quick, Easy