

# PARMESAN & GARLIC LINGUINE

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## INGREDIENTS

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- 1/2 pound DeNunzio's Linguine
- 2 tablespoons salted butter
- 1/4 cup heavy cream
- 1/2 clove garlic finely minced
- lots of salt & pepper to taste
- 1/2 cup reserved cooking liquid from pasta
- 3/4 cup freshly grated Parmigiano Reggiano (use the real stuff!)
- fresh parsley for garnish {optional}

## BASICS

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Total: 15 min  
Prep: 5 min  
Cook: 10 min  
Yield: 4 servings

## DIRECTIONS

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- Bring large pot of water up to boil. Sprinkle in a generous amount of salt and stir in pasta. Cook linguine until al dente and drain, reserving 1/2 cup cooking liquid.
- Place linguine back into hot pot and stir in butter, cream, garlic, salt, pepper and cheese until butter and cheese start to melt and create a sauce. Pour in some pasta water to get the sauce to the consistency you want. {I only used about 3 tablespoons.}
- Taste and adjust seasonings accordingly. Pour onto serving platter and top with fresh parsley and more grated cheese.