



Homemade Pasta Roni

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

2

Description

Call it a childhood craving dorm room gourmet or simply a grocery store pantry staple but homemade angel hair pasta with herbs is just as tasty and fast to make Theres no denying the simplicity

Ingredients

- - 2 cups chicken broth - 3 ounces angel hair pasta - 1 tablespoon butter - 1 clove garlic
- minced - ½ teaspoon Italian seasoning - ¼ cup heavy cream - ¾ cup finely shredded Parmesan cheese - 1 teaspoon minced fresh parsley
- or to taste

Instructions

1. Bring chicken broth in a saucepan to a boil over medium-high heat. Cook angel hair pasta in the boiling broth
2. stirring occasionally
3. until tender yet firm to the bite
4. 4 to 5 minutes. Drain pasta
5. reserving 1/4 cup of chicken broth. Melt butter in a saucepan over medium-low heat; add garlic and cook until fragrant
6. about 30 seconds. Stir in Italian seasoning
7. reserved 1/4 cup chicken broth
8. and whipping cream. Add Parmesan cheese and stir until melted. Stir in angel hair pasta; toss to coat. Garnish with freshly minced parsley. Cook's Notes: I use a microplane grater to finely shred the Parmesan cheese. 1/4 cup Parmesan cheese will be about 24 grams of freshly grated Parmesan cheese.