



## Quick Angel Hair with Basil Cream for One

Jacob · 30/09/2024



### Prep Time

25 mins

### Difficult

Medium

### Servings

1

### Description

A quick and super easy pasta dish Creamy basil garlic and butter sauce over angel hair pasta What could be better

### Ingredients

- - 2 ounces angel hair pasta - 2 tablespoons butter - 3 tablespoons chopped sweet onion - 1 clove garlic
- minced - 1 cup heavy cream - 1/4 cup grated Parmesan cheese - 1/4 cup chopped fresh basil - 1 pinch salt and ground black pepper to taste

### Instructions

1. Bring a large pot of lightly salted water to a boil. Add the angel hair pasta and cook for 8 to 10 minutes or until al dente. Once done
2. set aside 1/2 cup of the pasta water
3. then drain the pasta in a colander in the sink. Keep warm. While the pasta is cooking
4. melt the butter in a saucepan over medium heat. Stir in the onion
5. and cook for 3 minutes
6. then stir in the garlic
7. and continue cooking until the onion has softened and turned translucent
8. 1 to 2 minutes more. Pour in the heavy cream
9. and stir in the Parmesan cheese
10. basil
11. salt
12. and pepper. Bring to a simmer
13. then reduce heat to medium-low
14. and simmer for 2 minutes. Dilute with the reserved pasta water if the sauce is too thick for your taste. Pour the sauce over the angel hair pasta to serve.