

White Sauce Pasta Recipe



Super simple and delicious Creamy Garlic Penne Pasta recipe packed with flavor. This dish is perfect by itself or you can add chicken too!

Course	Main Course
Cuisine	American, Italian
Prep Time	5 minutes
Cook Time	10 minutes
Total Time	15 minutes
Servings	6
Calories	409 kcal
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Ingredients

- 1 lb penne pasta
- 3 tbsp butter
- 2 tsp minced garlic
- 3 tbsp flour
- 1 cup chicken broth
- 1 cup milk
- 2 tsp dried parsley
- 1/2 cup grated parmesan cheese
- salt and pepper to taste

Instructions

1. Cook pasta according to packaged directions.
2. Melt butter in a medium sauce pan, add garlic.
3. Cook for 1 minute over medium heat
4. Add flour and cook for an additional minute, stirring constantly.
5. Add milk and broth, stirring constantly. Cook until sauce boils and thickens.
6. Add parsley and parmesan cheese. Add desired salt and pepper. Continue stirring until cheese has melted. Serve immediately.
7. Pour sauce over pasta and serve.