



Frugal -20-Minute Bow Tie Pasta Alfredo



Serving: 8



Cook Time: 20 mins



Level: Easy



INGREDIENTS

- 1 16 oz package bow tie pasta
- 1 cup heavy cream
- ½ cup butter
- ½ cup grated Parmesan cheese
- 1 cup fresh parsley chopped
- 1 teaspoon salt
- ¼ teaspoon ground black pepper
- 1/8 teaspoon garlic powder

PREPARATION

1. Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 12-14 minutes or until al dente, and drain.
2. Combine heavy cream and butter in a Dutch oven or large, heavy saucepan over medium heat. Heat until butter melts, stirring occasionally; be careful not to bring mixture to a boil.
3. Stir in Parmesan cheese, parsley, salt, pepper and garlic powder. Toss with cooked pasta and serve immediately.