Garlic Spaghetti

Ingredients:

0.5 lbs spaghetti

2 teaspoons olive oil

4 garlic cloves, minced

2 tablespoons butter

3 cups chicken broth, or more as needed

0.5 teaspoon ground black pepper

0.25 teaspoon salt

1 cup grated Parmesan cheese

0.75 heavy cream

1 ½ tablespoon dried parsley

1. Heat olive oil in a medium pan over medium heat.
2. Add garlic and stir until fragrant for 1-2 minutes.
3. Add butter and stir constantly till melted.
4. Pour in 3 cups chicken broth and add pepper and salt. Bring to boil.
5. Add spaghetti and cook, stirring occasionally until tender yet firm to the bite, about 12 minutes. Add more chicken broth if spaghetti starts to stick to the pan.
6. Add Parmesan cheese, cream and parsley. Mix till thoroughly combined.
7. Serve immediately.
8. To freeze the spaghetti, before adding the cheese, cool the spaghetti by running cold water through. This prevents the spaghetti from sticking onto each other as it cools naturally. Pack them in freezer bags once it has cooled. To reheat it allow it to thaw overnight.