

# Creamy Herb Pasta

This Herb Pasta recipe has a delicious Parmesan cream sauce with butter, garlic, herbs, white wine, and linguine. It's a perfect side dish recipe or main course with roasted vegetables!



| Prep Time | Cook Time | Total Time |
|-----------|-----------|------------|
| 15 mins   | 15 mins   | 30 mins    |

Course: Main Course, Pasta    Cuisine: American, Italian    Servings: 4 people  
Calories: 530kcal    Author: Stephanie

## Ingredients

### Seasonings

- ½ teaspoon dried basil
- ½ teaspoon dried oregano
- ½ teaspoon mustard powder
- 1 teaspoon parsley

### Pasta

- ½ lb. linguine
- ½ cup dry white wine or chicken broth. See notes.
- 3 tablespoons butter
- 3 cloves garlic minced
- lemon pepper seasoning optional. See notes
- 2 tablespoons flour
- 1 ¼ cups half and half (half cream half milk)
- ¾ cup chicken broth
- 1 cup Parmesan cheese finely grated from a block
- 2 teaspoons lemon juice

### To Garnish

- Fresh Parsley
- Fresh Lemon

## Instructions

1. *Prep Work:* **Combine the half and half, chicken broth, and seasonings** in a large measuring cup with a spout and set aside. **Measure out additional ingredients and begin boiling a pot of water for the pasta.**
2. **Add the white wine, butter, and garlic to a large skillet** and bring it to a gentle bubble. Let it reduce by half, about 4 minutes. (*Pro Tip:* Add a pinch of high-quality lemon pepper seasoning to the skillet for even more flavor. See notes.)
3. **Stir in the flour** and cook for 1-2 minutes, stirring continuously.

4. **Add half and half mixture** in small splashes, stirring continuously. Bring to a gentle boil, reduce heat to low, and cover it partially.
5. **Boil the pasta to al dente** according to package instructions. **Salt the pasta water** well to ensure that the pasta itself has plenty of flavor. I use **2 tbsp. kosher salt**. Drain once cooked.
6. **Slowly stir the grated cheese into the sauce** over low heat.
7. **Remove from heat and stir in the lemon juice. Add the pasta** and toss to combine. **Taste and season with salt/freshly cracked pepper** if desired. Serve with lemon wedges.

## Notes

### Pro Tips:

- **Wine:** **Sauvignon Blanc or Pinot Grigio** are my favorite wines for this recipe. It adds next-level flavor to this sauce but **chicken broth can be used if you don't cook with wine**.
- **Pasta:** I use linguine for this recipe but penne and fettuccine make great options as well.
- **Grate the cheese from a wedge**, it will melt and taste much better than packaged grated cheese.
- **Use freshly squeezed lemon juice** if possible, as the flavor is better than bottled lemon juice.
- **Make sure the heat is off when you add the lemon juice at the end. Add it slowly and stir in continuously** to ensure it doesn't cause the cream to curdle.
- I like to crack a little of this **lemon pepper seasoning** into the butter/garlic/wine while it reduces for a little extra flavor!

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The **nutritional information** provided is an estimate and is per serving. There are **4 servings** in this recipe.

*Recipe Source: **TheCozyCook.com** - For pro tips, step-by-step photos, storage information, and to save it to your account, visit <https://thecozycook.com/herb-pasta/>*