

# One Pot Creamy Penne Alfredo with Spicy Arugula

*Prep Time:* 15 minutes     *Cook Time:* 15 minutes

## Ingredients:

- 3 tbsp. salted butter
- 3 cloves garlic, finely chopped/grated
- 2 tsp. dried oregano
- 2 tsp. dried basil
- 1 tsp. onion powder
- red pepper flakes
- 1 pound penne pasta
- kosher salt & black pepper
- 1 cup whole milk
- 1/2 cup heavy cream
- 2 oz. cream cheese, at room temp
- 1 1/2 cups grated Parmesan cheese
- 3 tbsp. chopped fresh parsley
- 1 tbsp. extra virgin olive oil
- juice from 1 lemon
- 1/2 shallot, finely chopped
- 2 cups baby arugula
- 1/2 cup fresh herbs, like parsley/basil

## Directions:

1. In a large pot set over medium heat, melt together the butter, garlic, oregano, basil, onion powder, and a pinch of red pepper. Cook 2-3 minutes until the garlic is fragrant. Pour in 4 cups of water and bring to a boil over high heat. Add 1 tsp. salt and the pasta and cook, stirring occasionally, for 8 minutes. Do not drain the water. Stir in the milk, cream, and cream cheese and cook until the cream cheese has melted and the pasta is al dente, about 4-5 minutes more.
2. Stir in the parmesan until melted and creamy. Remove from the heat. Stir in the parsley and season with salt and pepper.
3. To make the arugula, whisk together the olive oil, lemon juice, shallot, and a pinch each of red pepper, salt, and pepper. Add the arugula and mixed herbs, toss to coat.
4. Spoon the pasta into bowls and top with arugula and extra parmesan. Enjoy!

ONE  
POT RECIPE