



MY ROYAL CHEF

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Elegant Pasta Recipe

Cooking & Cuisine Guide



Ingredients

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- 1 8 oz. spaghetti
- 2 1/2 cup vodka-infused cream (see notes)
- 3 2 tbsp unsalted butter
- 4 1/4 cup grated parmesan cheese
- 5 1 tsp dried basil
- 6 Salt and black pepper

Instructions

Bring a large pot of salted water to a boil. Cook spaghetti according to package instructions until al dente.

In a medium saucepan, melt butter over medium heat. Add vodka-infused cream and stir to combine.

Add parmesan cheese and dried basil to the saucepan and stir until melted.

Drain cooked spaghetti and add it to the saucepan with the vodka cream mixture. Toss until pasta is well coated.

Season with salt and black pepper to taste.

Notes

Vodka-infused cream: To make Heat over medium heat until cream starts to simmer, then remove from heat and let steep for at least 30 minutes. Strain cream through a fine-mesh sieve into a bowl, discarding the solids.

lists provide organized lists of ingredients and steps.

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