

Alfredo Mostaccioli

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Ingredients

1 (16 ounce) package mostaccioli
1 cup heavy cream
1/2 cup butter
1/2 cup grated Parmesan cheese
1 cup chopped fresh parsley
1 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/8 teaspoon garlic powder

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

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. Stir in Parmesan cheese, parsley, salt, pepper and garlic powder. Toss with cooked pasta and serve immediately.