

Easy Creamy Garlic Tomato Pasta

Easy Creamy Garlic Tomato Pasta is the kind of dish that combines rustic Italian flavors with creamy indulgence, all in one skillet. Garlic, cherry tomatoes, cream, and pasta create the perfect balance of savory, tangy, and silky textures. With simple pantry staples, you can prepare a pasta that feels like a restaurant-quality meal without the fuss.

This dish is perfect for busy weeknights, cozy dinners at home, or even entertaining. Using one pot, minimal prep, and bold flavors, it transforms ordinary ingredients into something extraordinary.

Why You'll Love This Pasta

Garlic and tomatoes form a timeless pairing, but when you add cream, Parmesan, and herbs, you elevate the dish into true comfort food. The sauce is rich without being overwhelming, coating rigatoni in velvety goodness. The one-pot method means less cleanup, while the use of cherry tomatoes gives freshness you can't get from canned varieties.

It's a dish that satisfies cravings while still feeling light enough for everyday dinners.

Garlic Tomato Pasta Recipe

Easy Creamy Garlic Tomato Pasta

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- Author: [Aaron recipes](#)
- Total Time: [50 minutes](#)
- Yield: [4 servings 1x](#)

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Description

Easy Creamy Garlic Tomato Pasta made with cherry tomatoes, garlic, cream, and rigatoni for a rich one-pot comfort dish.

Ingredients

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Scale

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- ☐ 8 garlic cloves, minced
 - ☐ 3 cups cherry tomatoes, halved
 - ☐ 4 tablespoons olive oil
 - ☐ 1 cup dry white wine
 - ☐ 1 teaspoon white sugar
 - ☐ 1 teaspoon chili flakes
 - ☐ 2 tablespoons tomato paste
 - ☐ 2 cups heavy cream (or alt milk)
 - ☐ 1 tablespoon flour
 - ☐ 1/2 cup chopped parsley
 - ☐ 8 oz rigatoni pasta, cooked al dente
 - ☐ 1 teaspoon smoked paprika
 - ☐ 1 teaspoon garlic powder
 - ☐ 1 teaspoon sugar
 - ☐ Salt and pepper, to taste
 - ☐ Freshly grated Parmesan, optional
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Mince garlic and halve cherry tomatoes.
2. Heat olive oil in a large pan. Add garlic and 1/2 tsp salt. Sauté until golden, 5 minutes.
3. Add cherry tomatoes and 1/2 tsp salt. Cook 10–15 minutes until soft.
4. Deglaze with white wine, simmer 5 minutes. Stir in chili flakes and tomato paste.
5. Pour in cream. Whisk flour with water to make a slurry, stir into sauce. Simmer 5–10 minutes.
6. Stir in parsley, smoked paprika, garlic powder, salt, and pepper.

7. Add rigatoni, simmer 5 minutes. Remove from heat, cover, and rest 5 minutes.

8. Garnish with Parmesan and parsley.

Notes

Replace wine with stock if preferred. Add shrimp or chicken for protein. Use coconut cream and nutritional yeast for a dairy-free option.

- Prep Time: 15 minutes
- Cook Time: 35 minutes
- Category: Dinner
- Method: One-Pot
- Cuisine: Italian-American

Nutrition

- **Serving Size:** 1 plate
- **Calories:** 540
- **Sugar:** 7
- **Sodium:** 620
- **Fat:** 28
- **Saturated Fat:** 15
- **Unsaturated Fat:** 10
- **Trans Fat:** 0.3
- **Carbohydrates:** 56
- **Fiber:** 4
- **Protein:** 16
- **Cholesterol:** 85

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Essential Ingredients

Every ingredient plays a part in creating the rich flavor and creamy texture of this pasta:

- **Garlic:** Eight cloves might seem bold, but garlic mellows as it cooks, infusing the dish with deep flavor.
- **Cherry tomatoes:** Halved and sautéed until soft, they provide freshness and sweetness.
- **Olive oil:** The base for sautéing aromatics, adding richness.
- **Dry white wine:** Deglazes the pan and adds acidity for balance.
- **Tomato paste:** Concentrates tomato flavor and deepens color.

- **Heavy cream:** Turns the sauce silky and indulgent.
- **Flour slurry:** Ensures the sauce thickens perfectly.
- **Rigatoni:** Holds onto creamy sauces beautifully.
- **Parsley:** Brightens the flavors and adds color.
- **Smoked paprika and garlic powder:** Create warmth and depth.
- **Parmesan (optional):** Adds nuttiness and umami.

Step-by-Step Guide

Step 1: Prep Ingredients

Mince garlic and slice cherry tomatoes in half. Have everything ready before you begin.

Step 2: Sauté Garlic

Heat olive oil in a pan over medium heat. Add garlic and salt, cooking until golden and fragrant, about five minutes.

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Step 3: Cook Tomatoes

Add cherry tomatoes and more salt. Sauté 10–15 minutes until they soften and release juices.

Step 4: Deglaze and Add Depth

Pour in white wine and let it simmer for five minutes. Stir in chili flakes and tomato paste until combined.

Step 5: Make It Creamy

Add heavy cream and stir. Whisk flour with water to make a slurry, then add to sauce, stirring until thickened. Simmer for 5–10 minutes.

Step 6: Season and Add Pasta

Add parsley, smoked paprika, garlic powder, salt, and pepper. Stir in rigatoni until coated.

Step 7: Rest and Serve

Let pasta simmer for five minutes, then remove from heat. Cover with a lid and rest for another five minutes to meld flavors. Garnish with Parmesan and parsley.

Serving Suggestions

This pasta is indulgent, so pair it with lighter sides:

- **Garlic bread:** Perfect for soaking up the sauce.
- **Green salad:** A lemony vinaigrette balances the richness.

- **Roasted vegetables:** Asparagus, zucchini, or bell peppers work well.

For drinks, pair with Sauvignon Blanc or sparkling water with lime.

Variations

This recipe is adaptable to suit many preferences:

- **Add protein:** Shrimp, chicken, or sausage turn it into a heartier dish.
- **Vegetarian twist:** Use vegetable stock and skip the meat.
- **Make it spicy:** Add more chili flakes or hot sauce.
- **Cheesy upgrade:** Stir in mozzarella or Pecorino Romano.
- **Switch pasta:** Penne, fusilli, or spaghetti are great alternatives.

For another creamy comfort pasta, check out this [Creamy French Onion Pasta](#). It's made with caramelized onions, herbs, and Gruyere cheese for a rich, indulgent twist.

Tips for Success

- Use fresh garlic and tomatoes for the best flavor.
- Don't skip resting the pasta—it deepens the flavors.
- Always taste and adjust seasoning before serving.
- If sauce thickens too much, add a splash of milk or stock.
- Garnish generously with fresh herbs for color and brightness.

Storage and Reheating

Store leftovers in an airtight container for up to three days. Reheat gently on the stovetop with a splash of cream or milk. Avoid microwaving on high, as the cream may separate.

This pasta is best enjoyed fresh and is not ideal for freezing.

Frequently Asked Questions

Can I skip the wine?

Yes, replace it with vegetable or chicken stock.

What pasta works best?

Rigatoni holds sauce well, but penne or fusilli also work.

Can I make it dairy-free?

Yes, substitute coconut cream for heavy cream and nutritional yeast for Parmesan.

How can I make it lighter?

Use half-and-half instead of cream and reduce Parmesan.

Can I double the recipe?

Yes, just use a larger pot so the pasta cooks evenly.

Conclusion

Easy Creamy Garlic Tomato Pasta is proof that comfort food doesn't have to be complicated. With garlic, cherry tomatoes, cream, and pasta, you create a dish that's creamy, flavorful, and deeply satisfying. The one-pot method saves time and cleanup, making it perfect for weeknight meals or casual gatherings.

Serve it with salad, bread, and your favorite drink for a complete meal. Once you taste its rich flavors, this pasta will become a staple in your kitchen.

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