**Creamy Garlic Pasta**

½ box of pasta

1 Tbs. butter

1 garlic clove

1 Tbs. Flour

½ c chicken broth

½ c milk

1 tsp parsley

¼ c parmesan cheese

Bring to boil a pot of hot water and add pasta. Cook until al dente. Melt butter and add minced garlic in a medium saucepan. When butter is melted, add flour and cook for 1 minute stirring constantly. Stir in broth and milk and bring to a simmer, stirring constantly until it thickens. Add parsley, salt and pepper to taste and cheese. Stir until cheese is melted. Drain pasta and toss the sauce with pasta. Serve immediately.