

creamy gruyere spaghetti

★★★★★

5 from 6 reviews

Author: [April Anderson](#) Prep Time: 10 minutes Cook Time: 10 minutes Total Time: 20 minutes Yield: 2 servings 1x



DESCRIPTION

Because this recipe serves two, you don't need to haul out a big pan to make the sauce. An oven-safe 8.5-inch skillet is a perfect size for the sauce. In fact, I used a smaller pot to cook the pasta, too. Just break the spaghetti in half and you don't need a big stock pot either.

INGREDIENTS

SCALE 1x 2x 3x

- 1/2 tablespoon dried breadcrumbs
- 1 tablespoon grated Parmesan
- 1/2 tablespoon olive oil
- Ground black pepper
- 5 ounces spaghetti
- 2 tablespoons butter
- 1 tablespoons all-purpose flour
- 1 cup 2% milk
- 1/2 tsp herbs de Provence
- 1/2 teaspoon Kosher salt
- 1 cup grated Gruyere cheese
- 2 cups roughly chopped fresh spinach

INSTRUCTIONS

1. Bring a pot of water to a boil. While you wait for it to boil, combine the breadcrumbs, Parmesan, olive oil, and a few pinches of black pepper in a small bowl. You will use this topping once the pasta and sauce are done. Once the water is boiling cook the spaghetti for about 2 minutes less than what's listed on the package. It will finish cooking in the sauce.
2. While the pasta boils, make the sauce. First, melt the butter in an oven-safe pan over medium heat. Once frothy, add the flour and stir with a spatula to combine. Cook the paste for a minute or so adjusting the heat, if needed, so the butter doesn't brown too quickly. Switch to a whisk and slowly add the milk to the pan whisking continuously. Be sure to monitor the heat – you don't want the milk to boil otherwise it will cause the sauce to break. Add the herbs and salt and cook for a couple of minutes. Add the cheese and stir until it's melted. Add the spinach and stir until it wilts into the sauce.
3. Add the cooked spaghetti to the pan and stir to coat it in the sauce. Sprinkle the parmesan breadcrumbs over the top of the pasta. Turn on the broiler and pop the pan under it for a couple of minutes, or until the breadcrumbs are crispy.

NUTRITION

Serving Size: 1/2 of recipe Calories: 735 Sugar: 6.8g Sodium: 1131.2mg Fat: 37.8g Saturated Fat: 20.3g Unsaturated Fat: 15.2g Trans Fat: 0.1g Carbohydrates: 60.4g Fiber: 2.9g Protein: 38.9g Cholesterol: 102.2mg

Keywords: gruyere sauce, gruyere spaghetti for two

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