



Fettuccine with Garlic Herb Butter

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

This is wonderful Try as much or as little of the fresh herbs to suit your tastes Serve with freshly grated Parmesan cheese and some warm bread if desired

Ingredients

- - 6 ounces dry fettuccini pasta - 1 teaspoon butter - 1 clove garlic
- minced - 1 tablespoon chopped fresh parsley - 1 tablespoon chopped fresh basil - 1 tablespoon chopped fresh marjoram (Optional) - 1 tablespoon chopped fresh thyme (Optional) - 1 tablespoon butter - ? teaspoon salt - 1 pinch ground black pepper

Instructions

1. 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. Meanwhile
2. in a small saucepan over medium heat
3. melt 1 teaspoon butter. Add garlic and cook for 30 to 60 seconds or until garlic begins to turn golden. In a small bowl
4. combine parsley
5. basil
6. marjoram
7. thyme
8. 1 tablespoon butter
9. salt and ground black pepper with cooked garlic; mix well. Toss with pasta and serve.