



Rich Pasta for the Poor Kitchen

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

These buttered noodles are simple and quick Pasta is tossed with butter parsley and Parmesan cheese A wonderful recipe to make when you dont feel like making a trip to the grocery store I used what I had on hand and it worked like a charm

Ingredients

- - 1 (8 ounce) package dry spaghetti - 8 tablespoons butter - 2 tablespoons minced garlic - 1 tablespoon chopped fresh parsley - salt and freshly ground black pepper to taste - 1 pinch cayenne pepper
- or to taste (optional) - 1 cup grated Parmesan cheese

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Bring a large pot of lightly salted water to a boil. Cook pasta until al dente
2. 8 to 10 minutes; drain. Meanwhile
3. heat a skillet over medium-low heat. Melt butter with garlic very slowly to avoid burning the garlic. Season with parsley
4. salt
5. black pepper
6. and cayenne. Dotdash Meredith Food Studios Add cooked pasta to the skillet and toss until well coated with butter. Increase the heat to medium and cook until pasta is heated through and has absorbed some of the butter. Adjust seasonings if necessary. Dotdash Meredith Food Studios Serve with grated Parmesan cheese. Recipe Tip You can add summer vine-ripened tomatoes for an extra dash of flavor.