

WHAT'S 4 DINNER?

#RECIPETHATDISH



Grown Up Buttered Noodles

December 15, 2022

Perhaps the OG quick meal, buttered noodles get a sophisticated glow up without any extra effort. Even better, everything happens in one pan, so this is truly a recipe for the lazy (aka me). The result is a lemony, buttery, crunchy, comforting pasta that takes mere minutes to come together. Like any “simple” dish, the quality of ingredients is really paramount, so try to use the best butter and the real deal Parmigiano Reggiano, if you can. Freestyle by adding/subtracting anything you’ve got on hand to this base recipe!

Serves 2-4

Ingredients:

- 1 (12oz - 16oz) package of dried pasta
- 6 Tablespoons unsalted butter
- 1/3 cup chopped toasted pistachios, plus more for serving
- 1/2 cup grated Parmigiano Reggiano, plus more to taste
- 1 lemon, zested and juiced
- Kosher salt & black pepper

Method:

1. In a stainless or enameled dutch oven or stockpot, boil your pasta in salted water until it's al dente, about 1-2 minutes short of the package directions. Reserve 1 cup of the starchy pasta cooking water (this will help the sauce come together later), before draining the pasta into a colander set in the sink.
2. Place the now-empty pasta pot over medium heat. Add the butter to the pan and let it melt, stirring frequently. The butter will foam and begin to turn golden. Keep stirring until the butter has turned brown and smells nutty, about 1-3 minutes.
3. Immediately turn off the heat, and add the chopped pistachios, lemon zest, lemon juice, and a splash of pasta water (this stops the butter from browning further—the mixture will sputter and sizzle). Gradually stir in 1/2 cup of parmesan until the cheese starts to melt into a sauce. Add the pasta back to the pot, and toss until it's evenly coated, adding pasta water—little by little—until it looks like there's a glossy sauce coating each piece of pasta (you probably won't need more than 1/2 cup of pasta water, total). Top bowls with plenty of extra parm and pistachios, and serve.

*Notes

Use a stainless steel or a light-colored enameled cast iron pot to cook this dish. Using a dark-colored pan will prevent you from seeing how dark your butter gets (and will inevitably lead to sad, burnt butter).