

Everything
HERBAL

- by Cheryl Jabz -

Lemon Herb

BUTTER PASTA

A light, bright, and buttery pasta tossed with
fresh lemon, garlic, and garden herbs.
Simple ingredients, incredible flavor!



INSPIRED BY
NATURE, MADE
WITH LOVE



PREP TIME
10 MIN



COOK TIME
15 MIN



SERVINGS
4-6



DIFFICULTY
EASY

INGREDIENTS:

- 12 oz pasta (spaghetti, fettuccine, or linguine)
- 4 tbsp unsalted butter
- 2 tbsp olive oil
- 3 cloves garlic, minced
- Zest of 1 lemon
- Juice of 1 lemon
- ½ tsp red pepper flakes (optional)
- 1 tsp dried oregano
- 1 tsp dried parsley
- ¼ tsp sea salt (or to taste)
- ¼ tsp black pepper
- ½ cup grated Parmesan cheese
- 2 tbsp fresh parsley, chopped
- Lemon slices for garnish (optional)



INSTRUCTIONS:

- 1 Cook pasta according to package directions until al dente. Reserve ½ cup pasta water, then drain.
- 2 In a large skillet, melt butter with olive oil over medium heat.
- 3 Add garlic and sauté for 1 minute until fragrant.
- 4 Add lemon zest, lemon juice, oregano, parsley, red pepper flakes, salt, and pepper. Stir to combine.
- 5 Add cooked pasta to the skillet and toss to coat in the lemon butter sauce.
- 6 Add reserved pasta water, a little at a time, until the sauce is silky and coats the pasta.
- 7 Stir in Parmesan cheese and toss until melted and creamy.
- 8 Garnish with fresh parsley and lemon slices if desired. Serve warm and enjoy!

HERBAL BENEFITS:

LEMON

Supports digestion and provides a boost of vitamin C.

GARLIC

Known for its immune-supporting and heart-healthy properties.

PARSLEY

Rich in antioxidants and helps support kidney health.



Made with
Herbs, Love &
Good Food

Everything Herbal
by Cheryl Jabz

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