

Cheryl's

HERB BUTTER PARMESAN Noodles

INSPIRED BY MY
GRANDDAUGHTER

 Chloe 

EVERYTHING
HERBAL
by Cheryl Jabz



*Simple, comforting noodles
coated in garlicky herb butter
and finished with Parmesan cheese.
A quick and delicious side dish
or light main course
ready in about 20 minutes!*



MADE WITH
REAL INGREDIENTS
& HERBS



PREP TIME
5 MIN



COOK TIME
15 MIN



SERVINGS
4

INGREDIENTS

- 12 oz spaghetti, linguine, or angel hair pasta
- 4 tbsp unsalted butter
- 3 tbsp olive oil
- 4 cloves garlic, minced
- 1 tsp dried parsley
- 1 tsp dried basil
- 1/2 tsp dried thyme
- 1/2 tsp dried oregano
- 1/2 tsp garlic powder (optional)
- 1/2 tsp sea salt (or to taste)
- 1/4 tsp black pepper (or to taste)
- 1/2 cup grated Parmesan cheese, plus more for serving
- 2 tbsp fresh parsley, chopped
- 1 tsp fresh chives (optional)
- Pinch of red pepper flakes (optional)
- Zest of 1/2 lemon (optional)

HERBAL BENEFITS

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INSTRUCTIONS

- 1 **COOK THE PASTA:** Bring a large pot of salted water to a boil. Add pasta and cook according to package directions until al dente. Reserve 1/2 cup pasta water, then drain.
- 2 **MELT BUTTER:** In a large skillet, melt butter with olive oil over medium heat.
- 3 **SAUTÉ GARLIC:** Add minced garlic and cook for 30–60 seconds until fragrant, being careful not to burn.
- 4 **ADD HERBS & SEASONING:** Stir in parsley, basil, thyme, oregano, garlic powder (if using), salt, black pepper, and red pepper flakes. Cook for 30 seconds to release the flavors.
- 5 **TOSS NOODLES:** Add drained pasta to the skillet. Toss to coat in the herb butter. If needed, add reserved pasta water a little at a time to loosen and create a silky sauce.
- 6 **ADD PARMESAN:** Remove from heat and stir in Parmesan cheese until melted and well combined.
- 7 **FINISH & GARNISH:** Add lemon zest, fresh parsley, and chives. Toss gently one more time.
- 8 **SERVE:** Serve immediately with extra Parmesan, cracked black pepper, and a sprinkle of herbs on top.

 Enjoy warm! 



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