

Cheryl's HERB BUTTER PARMESAN Noodles

INSPIRED BY MY GRANDDAUGHTER

 Chloe 

MADE WITH REAL INGREDIENTS & HERBS 



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!



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
- 1/4 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

Parsley: Rich in vitamins A, C & K and supports detoxification.

Basil: Antioxidant and anti-inflammatory properties.

Thyme: Aids digestion and supports immune health.

Oregano: Natural antioxidant and supports overall wellness.

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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