

Browned Butter Pasta with Tatsoi

From – *appetiteforchina.com*

pasta of choice, preferably curved or with ridges

½ stick unsalted butter

salt and pepper

leaves of 2 bunches of tatsoi, rinsed

½ cup chopped sage

freshly grated Parmesan

lemon wedges, optional

- Cook pasta to al dente in salted water.
- When pasta almost done, melt butter in a skillet.
- Swirl the butter in the pan as it foams.
- Remove pasta from the heat and drain well in a colander.
- When butter begins to brown, toss in pasta and mix to coat with butter.
- Salt and pepper to taste.
- Add tatsoi and sage and cook until slightly wilted, about 1 to 2 minutes.
- Plate and serve immediately with grated Parmesan and lemon wedges on the side.



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