Pasta with Brown Butter Mizithra

Description

You can serve this garnished with chopped fresh parsley like they do at The Old Spaghetti Factory but I really don't think it needs it, it's more for looks. I would also say no salt is needed because the Mizithra brings enough salt to the dish. You could add in more fillers like roasted garlic, sauteed bread crumbs, fresh lemon juice/zest or fresh basil but really this meal is perfect with it's three simple ingredients. You can find Mizithra cheese in the specialty cheese section of most grocery stores (which is usually near the produce section) or at Greek specialty stores. This is comfort food at it's simplest and best. Some days you just need some delicious carbs. Enjoy!



Summary

Yield: 4
Source: Cooking Classy

Pasta with Brown Butter Mizithra

Prep Time: 20 minutes
Category: Pasta
Cuisine: American
Tags: new pdf

Ingredients

- 8 oz spaghetti or fettuccine pasta
- 1/2 cup salted butter sliced into pieces
- 3 oz finely grated Mizithra Cheese

Instructions

Cook pasta according to directions listed on package (I'd recommend beginning with very hot tap water to boil the pasta as this will cut the time you have to wait for the water to boil).

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Meanwhile, place butter in a light-colored, small saucepan over medium heat.

Cook butter, swirling pan occasionally, until it has browned (begin with sliced butter to ensure even melting.

Here are the stages of to browning butter: the butter will first melt, it will become golden and after a minute or two it will begin to splatter a bit - I swirl the pan most during this stage to reduce splattering, then it will foam and begin to smell nutty, then little brown specks will begin to appear in the center of the golden foamy bubbles - this is when you remove it from heat.

Color wise it should go from a yellow, to golden tan, to an orange-y toasty golden brown).

Drain cooked pasta well (DO NOT rinse the pasta with water or the butter won't stick).

Plate pasta, pour browned butter over pasta (sediments on bottom and all), sprinkle with Mizithra cheese and toss if desired to evenly coat.

Serve immediately, you can also serve it with fresh cracked black pepper and chopped fresh parsley if desired (I don't think any salt is needed because the Mizithra is a pretty salty cheese).