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 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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