

Free recipe! *Feeds Two well*

Easiest Pasta Dish on Earth

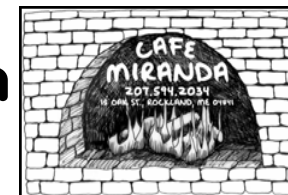


- *12oz Cafe Miranda's Fresh Pasta, you choose the **flavor!!!** we like whole wheat or black pepper fettuccini, but any will do!!
- *4oz (1 stick) of butter, cut into squares
- *4oz Romano or Parmesan cheese, shredded
- *1 Bunch of chopped fresh Scallion, from your garden or local farmer if you can, **both green and white parts!**
- *Half a lemon, for squeezing
- *Salt and fresh ground Pepper, to taste

1. Prepare the pasta as provided by the directions on the package. When the pasta is in the boiling water, place a large heavy bottomed pan and heat on a medium-high setting. Allow the pan to get **HOT**, turn off the heat (if it's electric take it off the burner as well) and add the butter. This will brown the butter, don't worry it is supposed to look like that, swirl around for fun but mind the splatter!!
2. Once the butter stops sizzling add the chopped scallions (sauté for those classicists) and mix well. Sprinkle with salt and pepper. By this time the pasta should be done or close. Drain well, add to the buttered scallions and toss well. Place into your favorite pasta bowls and top with the cheese, squeeze the lemon over both, grab some light bodied red wine or amber beer and Chow Down!!

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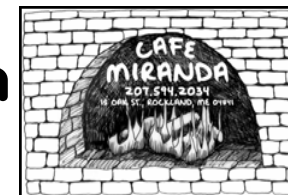


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