

GARLIC CHIVE PAPPARDELLE WITH WORCESTERSHIRE BUTTER



SERVINGS: 4-6

INGREDIENTS:

- 1 lb. Pappardelle's Garlic Chive Pappardelle
- 1 stick butter
- 2 tbsp. Worcestershire sauce
- Grated Parmesan cheese (to taste)

INSTRUCTIONS:

1. Bring a large salted pot of water to boil. Add pasta, cook 8-10 minutes, or until al dente, stirring intermittently.
2. Melt butter in a sauce pan.
3. Stir in Worcestershire sauce until completely blended.
4. Plate pasta and drizzle Worcestershire butter over pasta. Top with grated Parmesan cheese to taste. Enjoy!