



Pappardelle pasta in a butter sauce

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Ingredients

Serves 4

10-12 ounces pappardelle pasta (or another pasta of your choice)
1 tbsp olive oil
1/2 white onion
2 cloves of garlic
8 tbsp (1 stick) of butter (salted might be best)
1/4 cup chicken stock or white wine
1/4 cup mixed basil, chopped rosemary, flat-leaf parsley (or dill on its own would be nice)
6 ounces of tuna-optional
6 ounces of peas (I used frozen-steamed asparagus would also be nice to toss in at the end)
a few chopped sun-dried tomatoes-optional
salt/pepper
grated/shredded parmesan or another cheese to top at the end

Instructions

Make pasta as directed. In a large saucepan, over medium-low heat, heat oil and add garlic and onion. Cook onion until translucent, then add half of the butter (be sure not to burn it) and stock or wine. Simmer for a few minutes and then add herbs of your choice, tuna and peas. Cover and cook until peas are bright green and tender. (You can also cook the peas ahead of time and add in the end.) Then, add the remaining half of the butter and salt/pepper. Toss in pasta and sun-dried tomatoes (if you are using them) and add grated/shredded cheese before serving. Buttered goodness.