

Perfect Buttered Noodles: The Ultimate Comfort Food Side Dish

Here's what you'll need to make the perfect, dreamy Buttered Noodles:



TIME
2-4 min

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INGREDIENTS

1 pound egg noodles (wide or medium) or pasta of choice (fettuccine, spaghetti, or rotini also work)
1/2 cup (1 stick) unsalted butter, cut into cubes
1/2 cup grated Parmesan cheese (freshly grated is best!)
1/2 teaspoon garlic powder (optional, but highly recommended)
Salt and freshly ground black pepper to taste
Reserved pasta cooking water (about 1 to 1.5 cups)
Optional garnish: fresh parsley or chives, chopped

DIRECTIONS

- 1. Cook the : Noodles:** Bring a large pot of generously salted water to a rolling boil. Add the egg noodles (or pasta of your choice) and cook according to package directions until al dente (firm to the bite). This is crucial for texture.
- 2. Reserve : Pasta Water:** Before draining the noodles, scoop out at least 1 to 1.5 cups of the starchy pasta cooking water and set it aside. This water is absolutely essential for creating your silky sauce. Drain the remaining water from the noodles and immediately transfer the noodles back to the empty pot or a large, warm serving bowl.
- 3. Melt : Butter & Add Garlic Powder:** Add the cubed unsalted butter and garlic powder (if using) directly to the hot noodles. Toss gently with tongs until the butter is completely melted and coats the noodles. The residual heat from the noodles will melt the butter perfectly.
- 4. Add : Cheese & Pepper:** Immediately add the grated Parmesan cheese and freshly cracked black pepper to the noodles.
- 5. Create the : Sauce:** Begin tossing the noodles vigorously with tongs, gradually adding the reserved hot pasta cooking water, a tablespoon or two at a time. Keep tossing and stirring continuously. The hot starchy water, combined with the melted butter and cheese, will emulsify and create a creamy, glossy sauce that beautifully clings to every strand of noodle. This step usually takes 2-4 minutes of constant tossing.
- 6. Adjust : Consistency:** Continue adding small amounts of pasta water until the sauce reaches your desired

consistency - it should be thick enough to coat the noodles but still fluid and silky. You might not use all the reserved water.

7. **Serve:** Taste and adjust seasoning with salt and pepper as needed. Serve immediately, garnished with fresh parsley or chives if desired.

SWAPS & NOTES

Noodles: Egg noodles are traditional and give a wonderfully soft, tender texture.

However, feel free to use any pasta shape you prefer - fettuccine, spaghetti, penne, or rotini are all excellent choices.

Butter: Unsalted butter allows you to control the seasoning precisely.

If you only have salted butter, adjust the added salt accordingly.

TIPS FOR SUCCESS

Don't Skimp on Butter: Quality butter is the star here.

It's what makes the dish rich and satisfying.

Starchy Pasta Water is Gold: This is the secret ingredient for classic buttered noodles.

The starch helps emulsify the sauce, making it creamy without needing cream.

