

Oven Baked Cowboy Butter Pasta That Turns Simple Ingredients Into Pure Comfort

Here is why this dish works so well:



OVEN
375°F

TIME
10 min

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INGREDIENTS

By Jason Griffith

DIRECTIONS

1. Step 1: Preheat the oven: Preheat your oven to 375°F. Lightly grease a baking dish.
2. Step 2: Cook the pasta: Bring a large pot of salted water to a boil and cook the pasta until just shy of al dente. Drain and set aside.
3. Step 3: Make the cowboy butter mixture: In a large bowl, whisk together the melted butter, minced garlic, Dijon mustard, lemon juice, paprika, crushed red pepper flakes if using, dried parsley or Italian seasoning, salt, and black pepper.
4. Step 4: Combine the pasta and sauce: Add the cooked pasta to the bowl and toss until every piece is well coated in the cowboy butter mixture. Stir in half of the Parmesan and a portion of the mozzarella.
5. Step 5: Transfer to the baking dish: Pour the pasta into the prepared dish and spread it out evenly.
6. Step 6: Top with cheese: Sprinkle the remaining mozzarella and Parmesan over the top.
7. Step 7: Bake: Bake for 25 to 30 minutes, or until the pasta is hot and bubbly and the cheese is melted and lightly golden.
8. Step 8: Serve: Let it rest for a few minutes before serving so the sauce can settle. Finish with extra parsley or Parmesan if you like.

SWAPS & NOTES

You get richness from butter, plenty of savory depth, a little garlic, a little tang, and that all-around bold flavor that clings beautifully to pasta.

Once it all bakes together in the oven, the top gets golden, the sauce settles into every bite, and the whole dish turns into pure comfort food.

I love recipes like this because they feel flexible and low-stress.

You can serve it as a hearty main dish, pair it with a simple salad, or build it into a bigger comfort-food dinner.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/oven-baked-cowboy-butter-pasta-that-turns-simple-ingredients-into-pure-comfort/>