

SPICY MISO BROWN BUTTER PASTA

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COOK TIME: 15mins

SERVES: 2

CALORIES: 613 kcal (PER SERVING)

INGREDIENTS

250 g/20 oz short pasta, shells or orecchiette
2 tbsp unsalted butter
1/4 cup/50 ml olive oil
4 garlic cloves, minced
1/2 tbsp white miso paste
1 tsp crushed chili flakes, extra for serving
1/2 tsp each: cumin, smoked paprika, sweet
paprika, cayenne pepper
20 sage leaves
sea salt + black pepper
grated pecorino or parmesan, for serving

*BREADCRUMBS

1/2 cup/30 g panko breadcrumbs
1/4 cup/40 g walnuts, chopped
1 tbsp chopped fresh sage leaves
3 tbsp olive oil
salt + black pepper

DIRECTIONS

Cook the pasta in salted water until al dente. Drain, reserving 1/2 cup of the cooking water.

For the breadcrumbs. Heat a large skillet over medium heat and add the olive oil. Once hot, add panko and walnuts, cook, stirring for 4 minutes until toasted and golden brown. Add chopped sage and cook for 1-2 minutes more. Season with salt and pepper. Remove from skillet onto a plate.

Heat the same skillet over medium heat, add butter. Lower the heat and cook for 2-3 minutes or until butter foams and starts to brown. Add garlic and olive oil, cook for 2 minutes until soft. Stir in miso paste, lower the heat to minimum trying not to burn miso or garlic. Add chili flakes, sage leaves and the seasoning.

Toss with pasta and add 1/4 cup of the reserved cooking water. Now taste and adjust salt and pepper. Add extra cooking water to make more sauce, as the pasta will absorb it.

Serve immediately with crunchy breadcrumbs, pecorino and some extra chili flakes. Enjoy!

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