

CopyCat The Old Spaghetti Factory Mizithra Cheese and Browned Butter Spaghetti

Ingredients

8 Ounces Whole Wheat Thin Spaghetti

1/2 Cup Unsalted Butter

1/3 Cup Mizithra Cheese, crumbled (Parmesan can be used if you cannot find mizithra)

Parsley, for garnish

Salt for water

Directions

Bring a pot of water with a few pinches of salt (the water should taste like salt water) to a boil over medium high heat.

Add the pasta and cook until al dente.

In a skillet over medium heat, add the butter and cook until golden and foamy, about 10 minutes.

Immediately pour it into a clean bowl.

Once the pasta is done, drain and place in the hot skillet along with the butter and cheese, tossing to coat.

Serve immediately with parsley for garnish.