

Spaghetti with Browned Butter and Wilted Greens

This 15 minute spaghetti recipe is drizzled with an earthy, decadent lemon garlic browned butter sauce and mixed with wilted greens, almonds, and parmesan cheese. Simple, elegant, and delicious!



Prep Time

5 mins

Cook Time

10 mins

Total Time

15 mins

★★★★★

4.67 from 3 votes

Course: Pasta Cuisine: American Servings: 2 servings Calories: 445kcal

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Ingredients

- 0.25 lb. [spaghetti](#) or other pasta shape
- 0.13 cup [butter](#) (1 stick/8 tablespoons)
- juice of one lemon
- 0.75 cloves garlic minced
- 2 oz. fresh baby greens baby spinach, arugula, bagged spring greens, or other delicate greens that can be wilted
- 0.25 cup parmesan cheese grated
- 0.25 cup [sliced almonds](#) pine nuts and/or walnuts can also be used
- salt and pepper to taste

Instructions

1. Cook spaghetti according to directions in heavily salted water until al dente.
2. Meanwhile, juice the lemon and mince garlic, so you are ready to add it to the butter immediately after the next step.
3. Brown the butter. Melt butter (1/2 cup) in a medium saucepan on medium heat. Once it is all melted, turn heat to high and whisk continuously. The butter will begin to foam and will eventually turn a rich, deep brown color (this is the milk solids starting to brown/burn). Careful - don't brown it too much or it will burn!
4. Once the butter has browned, immediately add the garlic and the lemon juice to the butter. The heat of the butter will cook the garlic and the lemon juice will stop the browning process.
5. During the last 30 seconds of cooking the spaghetti, add the greens to the pasta water. The water will blanch and wilt the greens.
6. Drain spaghetti and greens.

7. In a large bowl, mix spaghetti + greens with the browned butter mixture. Add the parmesan cheese, almonds, salt and pepper; toss to combine.

Notes

- The provided nutrition information does not include any added sodium from seasoning to taste, any optional ingredients, and it does not take brands into account. Feel free to calculate it yourself using this [calculator](#) or by adding the recipe to [Yummly](#).

Nutrition

Calories: 445kcal | Carbohydrates: 47g | Protein: 15g | Fat: 22g | Saturated Fat: 10g | Cholesterol: 39mg | Sodium: 313mg | Potassium: 286mg | Fiber: 3g | Sugar: 2g | Vitamin A: 774IU | Vitamin C: 7mg | Calcium: 205mg | Iron: 2mg

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