

# **Grown Up Buttered Noodles**

Servings: 4

Recipe courtesy of **Prescribe Nutrition** 

### **Ingredients**

11/2 cups pasta

2 Tbsp ghee

1/3 cup nutritional yeast

Pinch of salt

Pinch of pepper

#### **Nutrition Facts**

Servings 4

Amount Per Serving

Calories	704
%	Daily Value
Total Fat 10.2g	13%
Saturated Fat 4.1g	20%
Cholesterol 16mg	5%
Sodium 299mg	13%
Total Carbohydrate 132.	3g <b>48</b> %
Dietary Fiber 9.4g	34%
Sugars 6g	
Protein 27.2g	
Vitamin D Omcg	0%
Calcium 12mg	1%
Iron 8mg	46%
Potassium 324mg	7%



## What you'll need



measuring







medium pot

### **Instructions**

- Bring pasta water to a boil, and sprinkle in a pinch of salt. Add the pasta (1  $\frac{1}{2}$  cups) and cook to al dente (7-9 minutes). Drain pasta reserving 1/4 cup of the pasta water.
- 2. Add the ghee (2 Tbsp), nutritional yeast (1/3 cup), salt, and pepper, and about half of the reserved pasta water to start. Stir, adding more pasta water if needed. The heat from the pasta and the water will melt the nutritional yeast and help the ghee get silky.



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