



Garlic-Herb Linguine

Prep: 10 mins **Cook:** 11 mins **Total:** 21 mins **Servings:** 2 **Yield:** 2 servings



Simple side dish to pair with any meat, poultry, or fish. Add your favorite steamed, grilled, or sautéed veggies!

Ingredients

4 ounces dried linguine

¼ cup butter, melted

1 teaspoon minced garlic

1 teaspoon dried parsley

1 teaspoon seasoned salt, or to taste

Step 1

Bring a large pot of lightly salted water to a boil. Cook linguine at a boil until tender yet firm to the bite, about 11 minutes; drain and transfer pasta to a large bowl.

Step 2

Mix melted butter, garlic, and parsley in a small bowl; drizzle over the linguine and toss to coat. Season pasta with seasoned salt.