



# Cheesy Pasta

## SERVINGS

4

## TIME

30 minutes

## INGREDIENTS

- 12 oz spaghetti
- 5 tablespoon unsalted butter, divided into 5 pieces
- 1 teaspoon freshly cracked black pepper
- ½ cups finely grated Parmesan cheese
- ½ cup finely grated Pecorino Romano cheese

## EQUIPMENT

- Large pot with lid
- Liquid measuring cup
- Skillet
- Wooden spoon and tongs

## DIRECTIONS

- Bring a large pot of water to boil (with lid on the pot). Season generously with salt. Add pasta and cook, stirring occasionally, until about 2 minutes before recommended cooking time. RESERVE 1 ½ cups pasta cooking water. Then drain pasta.
- Melt 3 tablespoons butter in a large skillet at medium heat. Add pepper stir with a wooden spoon. Cook for about a minute.
- Add 1 cup of reserved pasta water to the skillet and bring to a simmer. Add pasta and remaining butter. Reduce heat to low and add Parmesan cheese. Stir constantly with tongs until the cheese melts. Remove pan from heat and add Pecorino cheese. Stir as it melts. Add additional pasta water if sauce seems dry.

## TIPS TO INVOLVE THE KIDS

- Wash your hands and designate an area to get a bit messy and take out all ingredients.
- Have the kids cut the butter into pieces.
- Let the kids stir the sauce, if appropriate.

