

Oktoberfest Brown Butter Noodles

1 package (8 ounces) dried pasta (any shape)
1 stick unsalted butter (8 tablespoons) plus 1 tablespoon reserved
1/2 cup chopped onion
2 slices stale bread, processed into coarse crumbs (about 3/4 cup, reserve 1/4 cup)
Salt and pepper to taste
Dried or fresh parsley, for garnish
Grated Parmesan cheese, for serving (optional)

Cook the noodles according to package directions in a large saucepan. Drain and return to the pot and set aside.

Heat the butter in a small saucepan over medium-high heat, stirring constantly. After a few minutes, add the chopped onion. Continue stirring until the butter is brown, about another 4 to 7 minutes depending on your stove. Watch carefully as you don't want to let it burn! Burnt butter is gross. Brown butter is nutty and yummy. Once a nutty brown color, remove from heat immediately and add 1/2 cup of breadcrumbs. Stir to combine.

Pour the butter/breadcrumb mixture over the noodles. Add salt and pepper to taste and stir until well-combined.

Add the noodle mixture to a lightly oil-sprayed casserole dish and set aside. Melt the remaining 1 tablespoon of butter in the small saucepan and add the remaining 1/4 cup of breadcrumbs and mix. Distribute evenly over the casserole and garnish with parsley (if dried). Place dish in oven and broil for about 5 minutes until the topping is browned slightly. Remove and either serve immediately with fresh parsley garnish and Parmesan cheese (optional), or cover and refrigerate to eat later. This can be reheated either in the oven or a microwave, but if you microwave the breadcrumb topping will not be as crunchy.