**15 Min Garlic and Herb Butter Pasta**

Servings 4

**For the garlic and herb butter pasta**

* 400 g quick pasta
* 100 g salted butter
* 3 tbsp olive oil
* 4 cloves garlic minced
* 1 large handful of fresh coriander chopped
* 1 large handful of fresh basil chopped
* 1 tsp dried mixed herbs
* 6 spring onion, chopped

**To top**

* Toasted pine nuts
* Grated Parmesan
* Chilli flakes

1. Cook the pasta according to the packet instructions, till al dente, drain and set aside somewhere warm.
2. Add butter and olive oil to a pot over low medium heat until the butter is melted.
3. Then add the minced garlic and cook for about 4 min, until the garlic is fragrant but not burnt
4. .Add in the fresh and dried herbs and spring onions and cook slowly for a further 3 mins.
5. Switch off the heat and stir in the warm pasta.
6. Serve pasta in bowls and top with pine nuts, parmesan and chilli flakes.