

## PASTA WITH BABY BEETS IN A BROWNEB BUTTER SAGE SAUCE

### INGREDIENTS

Pasta, of choice

8-10 baby beets (as small as you can find), boiled, peeled and quartered

4 tablespoons butter

8 sage leaves

1/2 lemon, juiced

1/4 cup grated Parmesan cheese

### DIRECTIONS

While your pasta cooks, melt butter in a 12 to 14-inch sauté pan and continue cooking until golden brown color appears in the thinnest liquid of the butter. Add sage leaves and remove from heat. Add lemon juice and set aside. Drain the pasta, but leaving some cooking water, and gently pour into sauté pan and return to heat. Add the cheese and beets, toss to coat and serve immediately.