

Creamy Buttered Maida Pasta

A decadent twist on classic pasta using buttery maida flour for a rich and creamy dish.


20 min

Total time

Easy

Difficulty

500

kcal / serving

Ingredients

- 1 cup maida (all-purpose flour)
- 1/2 cup butter
- 1/2 cup grated cheese
- 1 cup cooked pasta of your choice
- Salt and pepper to taste

Steps

- 1 Cook the pasta according to package instructions.
- 2 In a pan, melt the butter over low heat.
- 3 Add the maida flour and cook, stirring constantly, until it forms a smooth paste.
- 4 Gradually add in the cheese, stirring until melted.
- 5 Season with salt and pepper.
- 6 Toss in the cooked pasta and mix until well coated.
- 7 Serve hot and enjoy!