

EGG NOODLES WITH LEMON AND HERBS

SERVES 4

These old-fashioned egg noodles are the perfect accompaniment to the Spring Chicken Ragout.

- 1 tablespoon plus $\frac{3}{4}$ teaspoon salt
- 8 ounces wide egg noodles
- 2 tablespoons butter, at room temperature
- 2 tablespoons coarsely chopped flat-leaf parsley
- 2 tablespoons snipped chives (about $\frac{1}{2}$ bunch)
- $1\frac{1}{2}$ teaspoons grated lemon zest
- $\frac{1}{8}$ teaspoon freshly ground pepper

1. Fill a large saucepan with cold water, bring to a boil, and add 1 tablespoon salt. Add noodles and cook until tender but still firm, about 5 minutes. Remove saucepan from heat, drain noodles, and transfer to a bowl.
2. Add butter, parsley, chives, lemon zest, remaining $\frac{3}{4}$ teaspoon salt, and pepper. Toss to coat noodles with butter and herbs. Serve immediately or keep warm, covered with foil, until ready to serve.