

Spaghetti Aglio e Olio w/ Roasted Garlic Sea Salt

Ingredients

1/2 lb pasta (about half the bag)

1/2 cup extra virgin olive oil

6-10 cloves of minced garlic

1 Tbs red chili pepper

1/4 cup grated parmesan cheese

1 egg

3 pinches roasted garlic salt, to taste

Optional Ingredients: mushrooms, sun-dried tomatoes, anchovies, artichokes, basil, or parsley

Method

Get a pot of boiling, salted water started. In a skillet, add extra virgin olive oil. Add desired amount of minced garlic to the olive oil. Turn the heat to medium and let it infuse the oil for a few minutes. Turn the heat off to prevent scorching the garlic. Add pasta to the boiling water. Cook until al dente. Strain. Put back in pot and cover (so it stays hot).

Add about 1 or 2 Tbs of red pepper flakes to your oil. Take creative liberties here, and add optional ingredients if you wish. Turn heat back up to Medium. As soon as you can see little bubbles breaking the surface on the edge of the skillet, turn the heat off. Add parmesan cheese to skillet (do not stir yet!) Immediately crack an egg over it, and whisk quickly. It will get creamy.

Pour parmesan mixture over the pasta & mix it in with a pasta scoop. Add Roasted Garlic Salt to taste.

Makes: 4

Time: 25 mins

