

Pasta e Olio



Servings: 6

"In just a matter of minutes you can whip up this simply splendid dish of pasta and olive oil, heady with garlic and seasoned with parsley and red pepper flakes. Finish with a generous coating of melted butter and serve warm."

INGREDIENTS:

1 pound spaghetti	1/4 teaspoon crushed red pepper flakes
2 cloves chopped garlic	
1/4 cup chopped parsley	1/4 cup olive oil
	1/4 cup melted butter

DIRECTIONS:

1. In a large pot with boiling salted water, cook spaghetti pasta, using package directions or until al dente. Drain.
2. Meanwhile, in a large skillet over low heat sauté garlic, parsley, and red pepper flakes with olive oil. Cook until garlic turns golden in color, about 10 to 15 minutes.
3. Toss pasta with garlic mixture and butter or margarine. Serve warm.