

Garlic Pasta



Ready in **20 minutes**

Serves **4**

Recipe from Tim Van den Brink

Tip

Excellent served with grilled chicken or sautéed shrimp and a side salad.

Equipment

- Large pan and medium pot
- Knife and cutting board
- Grater (if available)
- Colander (if available)
- Wooden spoon or spatula

Ingredients

- ½ head of garlic
- ½ bunch of parsley
- 300-400g linguine or other long pasta
- ½ cp olive oil
- 1 lemon
- Chili flakes
- Basil (optional)
- Parmesan or other italian cheese (optional)
- Salt and pepper

Preparation

1. Thinly slice garlic and finely chop parsley.
2. Heat olive oil in a large pan.
3. Bring a medium pot of water to a boil and salt heavily. Once water is boiling drop pasta in water to cook until slightly undercooked (follow the pasta's instructions for al dente). Strain.
4. To the hot olive oil, add garlic and chili flakes and stir, frying until garlic is golden brown being careful not to burn.
5. Add the slightly undercooked pasta to the garlic and oil and mix well.
6. Add the finely chopped parsley and grated parmesan. Squeeze the juice of half a lemon on top and serve with additional parmesan to top as desired.