



## Spaghetti with Butter, Oil 'n Garlic

### Ingredients

- 1 pound of spaghetti, linguini or penne
- 1/4 cup of olive oil
- 3 tbsp. of salted butter
- 4 large garlic cloves thinish-ly sliced
- 1/4 tsp. of red pepper flakes
- 1/2 tsp. of salt (optional)
- 1 tbsp. of fresh parsley, minced
- 1/4 cup of grated parmesan and more for garnish

### Recipe Directions

1. Cook pasta in salted boiling water until al dente but not too hard.
2. Drain and then keep aside for a minute...
3. Heat a big skillet with the olive oil and butter. When starting to sizzle, add the garlic, salt, and red pepper flakes. Stir for about 1-2 minutes just as the garlic turns a light color.
4. Add your pasta to the skillet and with tongs, sprinkle parsley and 1/2 of the parmesan, and toss to coat everything around.
5. Finish with the remaining parmesan and more chopped parsley. WHOA!!!!

