

AGLIO E OLIO

COOKING INSTRUCTIONS

PREP



To prepare this dish, you'll need your preferred olive oil, salt, and pepper; a medium-sized pot; a medium-sized sauté pan; a spoon for stirring; and tongs or a slotted spoon.

COOKING



- 1 Bring a pot of lightly salted water to a boil. For best results, prepare pasta and aglio e olio at the same time.
 - 2 Meanwhile, warm a separate sauté pan to low heat. Add the shaved garlic to the warm pan. Cook garlic for 1-2 minutes until it begins to sweat, but do not color.
 - 3 Open the Oil and Parsley Pack with kitchen shears. Add to the garlic and cook for 3-4 minutes.
 - 4 Open Pasta Pack, add to the boiling water, and stir often. Pasta will need to cook for 4-5 minutes or until al dente.
 - 5 After approximately 3-4 minutes, check one of the noodles for al dente texture.
 - 6 Remove pasta with tongs or a slotted spoon and slowly add to the herb & garlic oil. Try not to transfer too much water from pasta — a little is okay.
 - 7 For shrimp: Open Shrimp Pack and add to the aglio e olio. Cook for an additional 2-3 minutes.
 - 8 Time to taste the dish! You should be tasting fresh lemon, parsley, and a slight kick from the red pepper and aromatic garlic. Flavor as desired, it may need a dash of salt & pepper or maybe a light squeeze of a lemon.
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PLATING



- 9 Once your desired flavor is achieved, begin to plate your pasta. Remember to twist & twirl for presentation.
- 10 Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!