

CACIO E PEPE

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 butter at the same time.
 - 2 Before heating any of your pasta packs, open the Cheese Pack into a dish and fluff the cheese with a fork to make sure cheese is not clumped together.
 - 3 Meanwhile, heat a sauté pan on low to medium heat. Open the Butter Pack and add the contents to the warmed pan. Melt the butter and black pepper, swirling until it becomes foamy and frothy.
 - 4 After 4-5 minutes, check one of the noodles.
 - 5 When the pasta is al dente, use tongs or a slotted spoon to transfer pasta to the sauté pan. Try not to transfer too much water — a little is okay.
 - 6 Remove the pan from heat.
 - 7 Add the fluffed cheese to the pan as well, along with 2-4 tablespoons of pasta water. Gently blend right away. If you desire a creamier consistency, add more pasta water one tablespoon at a time and blend to check for desired results.
 - 8 Serve immediately — do not let the dish cool, as it is best enjoyed hot, gooey & cheesy.
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PLATING



- 9 Once your desired flavor is achieved, use tongs or a slotted spoon 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!