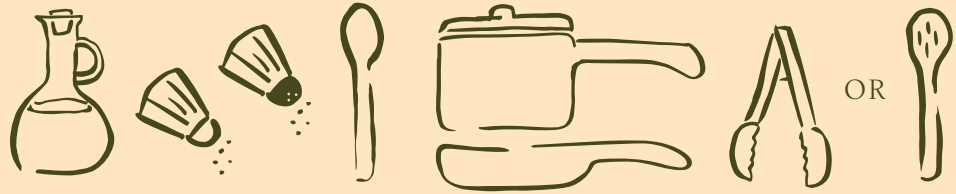


GARLIC PARMESAN

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 medium-sized bowl; 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 garlic parmesan at the same time.
 - 2 In a cold sauté pan open Garlic Pack with kitchen shears and add sauce to the pan and set aside, do not heat the sauce yet. Add your protein if you have.
 - 3 Pasta will need to cook for 4-5 minutes or until al dente. After approximately 3-4 minutes, check one of the noodles to ensure an al dente texture.
 - 4 Remove pasta with tongs or a slotted spoon and add it to the garlic parmesan pan. Try not to transfer too much water from pasta — a little is okay.
 - 5 On medium heat mix the pasta with sauce and protein until the sauce begins to simmer. Add more pasta water if needed.
 - 6 Time to taste the dish! You should be tasting high notes of fresh shaved garlic and parmesan. Flavor as desired; it may need a dash of salt & pepper, depending on your palette.
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PLATING



- 7 Once your desired flavor is achieved, begin to plate your pasta. Remember to twist & twirl for presentation. I recommend plating the fettuccine noodles first, followed by a few spoons of your protein. Then drizzle over the remaining sauce, and finally finish with a generous sprinkle of toasted bread crumbs for the crunch factor.
- 8 Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!