

Garlicky, Cheesy Pasta Recipe by Vyvacious

Recipe Link: <http://vyvacious.wordpress.com/garlicky-cheesy-pasta-y-blog-love>

*Adapted from <http://busycooks.about.com/od/pastawithsaucesrecipes/r/pastagarlichees.htm>

Ingredients:

- 3/4-1 lb. spaghetti pasta
- 3-4 Tbsp. olive oil
- 3-4 cloves garlic, minced
- 1/4-1/2 cup chopped flat leaf parsley
- 1/4 tsp. salt, truffle if possible
- 1/8 tsp. pepper + more for garnish
- 3/4 cup grated pepper jack cheese (or cheese of choice) + 1/4 cup for garnish

Equipment:

- Large pot, coriander, sauté pan, large serving bowl

Steps:

1. Cook the pasta al dente according to package directions (*6-7 mins*). Meanwhile, chop the garlic (*I used 4 instead of 3 cloves for extra garlicky goodness*) and parsley. Sauté the garlic in the olive oil for about 2 minutes, stirring frequently.
2. The moment the pasta is done, drain the pasta in a coriander and rinse with cold water immediately to stop the cooking process. Add the pasta to the garlic and olive oil along with 3/4 cup cheese, pepper, parsley, and truffle salt (*Note: The truffle salt really adds a whole dimension of flavor*) to the sauté pan.
3. Toss quickly for just a minute to allow the cheese to melt and everything to get evenly distributed. Transfer the pasta to a serving bowl and garnish with 1/4 cup cheese, pepper, and parsley if desired. Serves 4.

Enjoy!! :)