RECIPE  
Garlic Noodles

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# Ingredients

* 250g (1/2/ pound) dried spaghetti
* 2 tbsp butter
* 12 cloves garlic, minced
* 1 tbsp oyster sauce
* 2 tsp soy sauce
* 2 tsp fish sauce
* 1 oz grated parmesan or pecorino cheese
* Thinly sliced scallions

# Preparation

1. Cook pasta according to package instructions in unsalted water.
2. Melt the butter in a large skillet or saucepan over medium heat. Add the garlic and cook, stirring until fragrant but not browned, about 2 minutes. Add the oyster, soy, and fish sauces and stir to combine.
3. Using tongs, transfer the cooked noodles to the garlic sauce. Increase the heat to high, add cheese and scallions, and stir and toss vigorously until the sauce is creamy and emulsified, about 30 seconds. If it looks greasy, splash some more pasta water onto it and let it re-emulsify. Serve and enjoy!