

Easy Garlic Parm Pasta

INGREDIANTS:

- 16 oz pasta(preferably angel hair or spaghetti)
- ¼ cup olive oil
- 6-8 cloves of garlic
- 1 stick of butter
- Parmesan cheese

INSTRUCTIONS:

1. Mince the garlic and roast it a little with some olive oil, make sure not to use too much olive oil at this point so you get really good, roasted garlic.
2. While garlic is roasting prepare pasta.
3. Once garlic is roasted, add stick of butter until melted.
4. Add olive oil to butter mix.
5. Once pasta is done, drain and mix all together in the pasta pot, covering all noodles.
6. After plating the pasta, add as much parmesan cheese as you want!
7. Try not to eat all of the pasta by yourself in one sitting (: