

Daniel's Pasta

From Nelson's Kitchen
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From by

Ingredients:

- 2 Tablespoons of olive oil
- 200 grams of dried store-bought pasta such as macaroni, penne, gemelli
- 250 grams of Daniel's Meat Sauce
- 2 cups (16 oz) of water
- 3 Tablespoons of freshly grated parmesan cheese
- Freshly grated black pepper

Procedure:

1. Brown and boil the pasta

- Put the olive oil in a large frying pan (non sticking is better), put over moderate high heat.
- Dump the pasta in the oil
- Stir fry constantly with a wooden spoon or by shaking the pan until the pasta is lightly browned all over.
- Add the water to the browned pasta, adjust the heat to medium, cover the pan.
- Check after 7 minutes:
 - If it looks like the pasta is cooking fast and there is still lots of liquid, let it cook uncovered in higher heat for a minute or two to evaporate the water faster.
 - If it looks like it is getting dry and the pasta is still not quite al-dente, add another 1/2 cup or so of water and cook it covered a little longer.
- Cook until the liquid has evaporated and the pasta is very al-dente (total cooking time should be 8 to 10 minutes).

2. Warm up the sauce

- Warm up the sauce in the microwave. Easier if you have portioned the sauce in microwave-safe small dishes and froze it. You can thaw the sauce directly in the microwave. You want to have the sauce very warm
- Dump all the sauce at once over the al-dente pasta and adjust the heat to moderate high.
- Cook the pasta with the sauce stirring constantly with a wooden spoon for about 3 minutes.
- Turn off the heat and season with freshly ground pepper.
- Put in a plate and sprinkle with the parmesan cheese.
- At this point the pasta will be quite dry with the sauce clinging to it. This is exactly how Daniel likes it.
- However most people like their pasta to have some sauce. In this case simply add about 1/4 cup of water to the pan at the end and scrape all the edges of the pan to make a sauce.