



Fried Garlic Pasta

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This fried pasta is for garlic lovers Tiny pieces of garlic are fried in olive oil served over pasta then topped with Parmesan cheese Dont be scared by the amount of garlic used it caramelizes and sweetens as it fries in olive oil This scrumptious dish has become a favorite in my family including my kids

Ingredients

- - 1 pound angel hair pasta - 2 cups olive oil for frying - 2 bulbs garlic
- peeled and diced - 1 cup grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook angel hair in boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. 4 to 5 minutes; drain. Heat olive oil in a saucepan over medium heat until a piece of garlic dropped into oil gently sizzles. Add remaining garlic; cook and stir until golden brown
5. 5 to 7 minutes. Remove fried garlic to a paper towel-lined plate using a slotted spoon and set aside; reserve garlic-infused olive oil. Place angel hair onto individual serving dishes and sprinkle with fried garlic. Drizzle with some of the garlic-infused olive oil and sprinkle with Parmesan cheese. Reserve any remaining garlic-infused olive oil for another use.