



Armando's Quick Italian Dinner

PREP: 20 min.

INGREDIENT LIST:

- 5 oz. olive oil
- 3-5 cloves fresh garlic, peeled
- 2 pints of grape or cherry tomatoes
- Salt and pepper, to taste
- 5 large leaves of fresh basil, chopped
- 1 lb. fettuccine noodles
- 2 Tbsp. parmesan cheese (more if desired)

RECIPE INSTRUCTIONS:

1. Place olive oil & garlic in a large sauté pan or skillet and sauté garlic until golden brown. Do not brown the garlic.
2. Remove garlic cloves; add chopped cherry tomatoes, salt, pepper, and basil.
3. Cook for 10 minutes on medium heat.
4. Boil pasta until al dente – usually about 8 minutes.
5. Do not drain the pasta. Transfer the pasta with tongs from the boiling water to the pan with the tomatoes.
6. Cook for 2 more minutes and then add parmesan cheese and keep stirring.
7. Serve immediately for a quick, delicious, healthy meal!

