

Fettuccine with Red Pepper Flakes

Ingredients

Garlic

3 cloves minced

Olive Oil

1/4 cup

Fresh Italian Parsley

4 tablespoons, minced

Fresh Basil

3 tablespoons, minced

Crushed Red Pepper

1 teaspoon

Parmesan Cheese

1/2 cup, grated

Fettuccini

16-oz.

Salt and Pepper

To taste



- 1** Cook fettuccine, with a dash of salt and 1 tablespoon of olive oil, until al dente.
- 2** Sauté garlic in 1 tablespoon of olive oil until golden. Add basil and parsley and cook for 30 seconds.
- 3** Toss cooked fettuccine with skillet mixture, remaining olive oil, red pepper flakes and cheese. Salt and pepper to taste.