

ANGEL HAIR PASTA with GARLIC HERB BUTTER

6 oz. dry angel hair pasta	2 T. butter
1 T. butter	1/8 t. salt
1 clove garlic-minced	1/8 t. ground black pepper
~2 T. dried herbs/spices- ~ 1 ½ t. of each (add more if desired) (if using fresh herbs, use 1T. of each)	

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Stir occasionally. Drain.

Meanwhile, in a small saucepan over medium heat, melt 2 T. butter. Add garlic and cook for 30 – 60 seconds or until garlic begins to turn golden.

In a small bowl, combine herbs/spices, salt and pepper. Add spice mixture and 1T. butter to cooked garlic; mix well. Toss with hot pasta and serve.

*If desired, you may add ~ 2T. olive oil to sauce before tossing with pasta.

Herbs and spices are used to enhance, not dominate, the flavor of other foods--blending with the flavors of other foods to create a new flavor!

Choose herbs/spices that you think are compatible in taste and flavor.

You may choose from 2 – 4 herbs/spices.

Add one spice at a time, adding more until you like the taste.
Write down the name and quantity of each spice/herb used.

*Remember to “scrunch” the dried herbs/spices before adding them.

*Spices:

- | | |
|----|----|
| 1. | 2. |
| 3. | 4. |