

GARLIC PASTA

Submitted by Lucy

INGREDIENTS

- 2 Tbsp Deluca's extra virgin olive oil
- 4 minced garlic cloves
- 2 Tbsp butter
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 carton Co-op Gold chicken broth
- 1 pkg Nature's Farm fine angel hair pasta
- 1 cup shredded Market Town parmesan cheese
- 1 cup whole milk
- 2 Tbsp fresh chopped parsley

INSTRUCTIONS

Saute garlic in oil for 1 minute. Mix in butter. Add salt, pepper, and broth. Bring to a boil and add pasta. Cook until tender (5 minutes.) Stir in whole milk and parmesan cheese. Sprinkle with chopped parsley and freshly ground pepper. Enjoy!