

GARLIC-BUTTER-WHITE WINE PASTA (SIDE DISH)

SUBMITTED BY ALSHASH UPDATED: OCTOBER 26, 2018

This makes a great side dish to a lot of recipes, such as Chicken Marsala, Shrimp Scampi, etc..

INGREDIENTS

- 1 lb pasta
- 4 garlic cloves, chopped
- 1/4 cup olive oil
- 5 Tbs unsalted butter
- 1/2 tsp crushed red pepper
- 1 tsp kosher salt
- 1/2 tsp freshly ground pepper
- 1/2 cup white wine
- 1/2 cup chopped flat parsley
- 1/2 cup grated parmagiano-reggiano cheese

PREPARATION

1. Heat olive oil over medium heat. 2. Add garlic and crushed red pepper. Saute until golden, about 1-2 minutes. 3. Add salt, pepper, white wine, butter. 4. Stir 2 minutes, remove from heat. 5. Toss pasta with sauce, parsley, and cheese.