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# Garlicky Light Pasta Sauce

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*Kings Gourmet Foods Whole Peeled Garlic*  
*Kings Gourmet Foods Whole Peeled Shallots*



## **Ingredients:**

1 tsp. Olive oil  
1 Tbl. Butter  
1 cup Sliced whole peeled shallots  
1/2 cup Thin sliced whole peeled garlic  
1 bunch Diced Fresh Italian Parsley  
1/2 cup White Wine  
1/4 cup Shredded Parmesan cheese  
1 tsp Red Chili Flakes  
Salt & Pepper to taste  
Your choice of cooked pasta (we prefer Bucatini pasta)

## **Directions:**

1. In large deep skillet heat olive oil on med. heat
2. Add sliced shallots and cook until they start to brown
3. Add thin sliced garlic and butter, cook until garlic starts to brown
4. Add parsley, white wine, red chili flakes and salt & pepper mix well
5. Continue to cook until parsley begins to wilt about 2 minutes
6. Stir in cooked pasta coat well with sauce
7. Top with grated parmesan cheese