

# Angel Hair Pasta with Butter, Garlic and Parmigiano Reggiano

This is quite possibly the easiest authentic Italian pasta dish known to man. If you're in the mood for a quick Italian fix, it doesn't get much faster than this.

Ingredients:

- 12 oz angel hair pasta
- 4 tablespoons butter
- 1 cup fresh grated Parmigiano Reggiano cheese.
- 3 fresh basil leaves (chopped)
- 2 cloves garlic (minced)
- 1/2 teaspoon kosher salt



While your pasta is cooking, melt the butter in a large frying pan. Add the garlic and salt, and cook for about a minute. Turn the heat completely off and add the cooked pasta and Parmigiano Reggiano. Toss to coat. If it gets too gloopy, add a little pasta water to smooth it out.

Garnish with fresh-ground black pepper and fresh-chopped basil.

Serve with salt and additional Parmigiano Reggiano.