



## **Garlic Spaghetti**

**Recipe Courtesy Melissa d'Arabian**

<http://www.foodnetwork.com/tendollarmeals>

### **Ingredients**

9 cloves garlic, minced

1/2 cup olive oil

6 Tablespoons Butter

1 (15 oz) can crushed tomatoes (I use organic)

Salt and freshly ground black pepper

1 pound Gluten Free Quinoa Spaghetti, cooked al dente

2 Tablespoons chopped fresh basil

Grated Parmesan, for garnish

### **Directions**

In a small saucepan, cook the garlic in the olive oil for 30 minutes on low heat. Stir occasionally to keep the garlic from drying out. In a medium saucepan, add the butter and tomatoes, and stir until well blended and the butter is melted. Stir in the garlic oil and

season with salt and pepper. Allow the flavors to meld for 10minutes. Toss with the spaghetti and serve garnished with basil and Parmesan.

**\*My son loved this dish! He usually prefers white sauce over the red. He said this was really good and couldn't even tell it had garlic in it! In fact, he ate some and then took more with him to work to eat on his dinner break! He wants to take the recipe with him to college this fall to cook in his dorm apartment since it's a very inexpensive dish to make and everyone will love it! Sue Seward**

Bon Appetit!!



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