

## Garlic Pasta with Parmesan Cheese (2 servings)

---

### Ingredients:

Garlic Broth Concentrate (3 Tablespoons / 54 grams)

Spaghetti (for 2 servings / 1/2 pound)

Water (6 cups / 1.5 Quarts/ 1,356ml)

Olive Oil (1 Tablespoon)

All-purpose flour (1 teaspoon / 2.6 grams)

Parmesan Cheese – Grated (2 Tablespoons /12 grams)

Italian Parsley -Chopped (1 teaspoon)

### Instructions:

1. Heat water in a medium pot and boil. Add the Garlic Concentrate and Spaghetti. Boil for 7-8 minutes, or until tender.
2. When the spaghetti is done, reserve ½ cup of pasta cooking broth and set aside. Drain thoroughly.
3. Add flour into the cooking broth. Break the crumble as much as you can.
4. In a medium pan, heat olive oil medium heat until hot. Add Spaghetti and cook for 1 minute. Add reserved cooking broth with flour. Mix well.
5. Serve on the plate, garnish with the parmesan cheese and chopped parsley