

## Garlic Pasta – Vegan- (2 servings)

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### **Ingredients:**

Garlic Broth Concentrate (4 Tablespoons / 72 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)

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 parsley