

Spicy Garlic Witch's Hair Pasta

Yields: 6 servings

Prep time: 10 min

Cook time: 20 min

INGREDIENTS:

- 1 package of black (squid ink) pasta- 1 pound
- 2 tablespoons of olive oil
- 1 package of cherry tomatoes - 18 ounces
- 6 cloves of garlic - thinly sliced
- 5 fresh basil leaves - finely chopped
- 2 teaspoons of crushed red pepper flakes
- ¼ cup of chicken broth
- 1 tablespoon of salt

TOOLS:

- [Chantal Induction 21 Steel Pasta Set](#)



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PROCESS:

1. Slice the tomatoes (length-wise,) the garlic, and the basil. Set aside
2. Fill the 6 qt. stockpot $\frac{3}{4}$ of the way with water and add the salt. Bring to a boil at medium-high heat.
3. Add the pasta into the water and boil (covered) for about 20 minutes or until pasta is tender.
4. While the pasta is cooking, add 1 tablespoon of olive oil to the 10 in. fry pan and allow to heat over medium heat.
5. Add the garlic to the pan and cook for 5 minutes. Then add the red pepper flakes and cook for another minute.
6. Next, add in the tomatoes and basil to the same pan and cook for about 7 minutes. (Be sure not to let the tomatoes get mushy.)
7. Drain the pasta, mix in the tomatoes, and add the remaining 1 tablespoon of olive oil.
8. Plate and serve right away.

Happy Halloween!