

RECIPE

Pantry Pasta.

INGREDIENTS

2 cups of fresh breadcrumbs
1 lemon zested
4 tablespoons of olive oil
1 cup of olive oil
3 cloves of garlic minced
1/2 red chilli chopped
1 cup chopped parsley
1 cup chopped chives
1/2 cup chopped oregano
1/2 cup chopped sage
1/2 cup parmesan.

PREP TIME

Notes * remember method for chopping chillies

SERVES

TEMPERATURE

- ☐ WEEKNIGHT MEAL
- ☐ DINNER PARTY
- ☐ DELICIOUS BREAKFAST
- ☐ PERFECT FOR LUNCH
- ☐ SLOW COOKING
- ☐

METHOD

1. Place a large saucepan of water onto boil for your pasta.
In a heavy fry pan, heat the oil, lemon zest, salt + pepper, cook until breadcrumbs are brown and crunchy, then set aside.
In a large fry pan add your cup of olive oil, garlic and chillies (no seeds please)
Cook until sizzling but not brown.
Cook your pasta until a la denté
Drain the pasta, then pop pasta back in pot.
Add your herbs to the garlic and chillies and your breadcrumb mix.
Toss through your pasta, add cheese and serve.