



GARGANELLI (GLUTEN FREE)

Store *FROZEN*. Cook directly from freezer.

Cooking time: 3 minutes

Bring a large pot of water to a raging boil on high heat. Add a generous amount of salt. Taste the water; it should taste seasoned. Directly from the freezer, carefully add garganelli to boiling water. Gently stir pasta so that it does not stick to the bottom. Boil for 3 minutes, or until al dente.

Meanwhile, warm sauce in a pan on medium heat and bring to a simmer. Add a splash (tablespoon-ish) or two of pasta water to the sauce. When pasta is cooked, remove it from boiling water and add to simmering sauce. Toss together over low heat and let simmer for a minute or two. Serve warm.

Tips to make your pasta even more delicious:

- Add a handful of grated parmesan.
- Drizzle with delicious olive oil.
- Ignore your diet and throw in a knob of butter :)
- Add a pinch of chili flakes or black pepper to give it a kick