

PEAS AND MACARONI



INGREDIENTS

- 1 box of favorite Pasta shape
- 1 package frozen Peas
- 1 bottle Extra virgin olive oil
- 20 cloves garlic
- 1 Tbsp Kosher salt

DIRECTIONS

1. Mince garlic cloves in food processor
2. Cook off pasta accordingly while it's cooking place a strainer in the sink.
3. Empty the bag of frozen peas into the strainer.
4. When the pasta is done drain it over top of the peas this will cook them perfectly
5. In a sauté pan add 1 cup of Evoo over medium heat add the garlic and sauté till golden brown.
6. Pour over the pasta add the salt and mix well.