



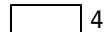
# Julie Zyromski

## Bread Pasta

Portions: 4

Preparation: 20 minutes

Cooking time: 25 minutes



### Ingredients

3 tbsp (45 ml) extra-virgin olive oil  
4 garlic cloves coarsely minced  
1 tsp (5 ml) hot pepper flakes  
3 tbsp (45 ml) Italian parsley leaves  
1 cup (250 ml) dry bread crumbs  
2 pounds (500 g) of spaghetti  
1 gallon (4 L) salted water (should be very salty to the taste)  
Fresh ground pepper to taste

### Steps

1. In a large sauté pan, heat the olive oil under low temperature and sweat garlic and hot pepper flakes until the garlic is tender to the knife. Add the bread crumbs and sauté until slightly crisp.
2. Add the parsley and cook until slightly crisp. Turn off the heat and reserve.
3. Meanwhile, in a large pot, bring to a boil the salted water (the water should be very salty to the taste) & cook the pasta according to packaging directions.
4. When pasta is al dente, reserve  $\frac{1}{2}$  cup of the cooking water and strain. Transfer immediately to the reserved pan with the oil and bread mixture, add gradually a little amount of cooking water to make the mixture more unctuous, toss delicately until pasta is thoroughly coated. Rectify seasoning and serve immediately in warm plates, add olive oil to taste. Serve with mixed green salad.