

## Fettuccine Aglio e Olio



### Ingredients:

- 4 cloves of garlic, thinly sliced
- 2 cloves of garlic, minced
- 1 lb. fettuccini pasta
- 1 Serrano chile pepper, thinly sliced, seeds removed
- 1/2 cup basil-infused olive oil
- 1/2 cup dry white wine
- 1/4 cup grated vegan parmesan alternative
- 1/4 cup fresh chopped basil
- 1/4 cup fresh chopped parsley
- 2 tablespoons fresh lemon juice
- 1 tablespoon anchovy paste
- 1 tablespoon unsalted butter alternative
- 1 tablespoon freshly ground black pepper
- 2 tablespoons red pepper flakes
- 1 teaspoon kosher salt
- Zest from one lemon

### Directions:

- 1) Bring a large pot of salted water to a boil and cook the pasta according to package directions. Reserve one cup of the cooking liquid when you drain the pasta.
- 2) Heat the olive oil in a deep skillet over medium-high heat. Add the sliced garlic and cook for one minute or until the garlic slices are browned and crisp. Remove the garlic chips from the pan with a slotted spoon and set them aside in a small bowl.
- 3) Add the minced garlic and the Serrano peppers to the pan and cook until fragrant. Stir in the wine to deglaze the pan.
- 4) Incorporate the anchovy paste, lemon juice, butter alternative, half of the basil, half of the parsley, and reserved pasta water into the sauce. Bring it to a boil and cook 2 to 3 minutes until the sauce has reduced and thickened.
- 5) Add the cooked pasta to the pan and toss well to coat.
- 6) To serve, transfer the pasta to a large serving bowl and sprinkle it with the remaining chopped fresh basil, fresh parsley, the red pepper flakes, vegan parmesan, garlic chips, and lemon zest. Serve hot.