

Black Garlic Linguine

*Don't feel like too much cooking.
This dish is quick, easy and very tasty!
Serves One*



Ingredients:

- One portion of linguine
- 4 cloves of peeled black garlic – sliced
- A glug of extra virgin garlic oil
- A handful of chopped fresh herbs – chives, parsley and basil
- Freshly grated Parmesan cheese.
- Salt and freshly ground black pepper
- A few slivers of fresh mild red chilli (optional)

Instructions;

1. Cook the linguine according to the instructions on the packet.
2. Once cooked drain thoroughly. Set aside.
3. Heat the garlic oil in the same pan. Add the black garlic, herbs and chilli (if using). Stir.
4. Quickly toss in the linguine. Stir.
5. Season with salt and freshly ground black pepper.
6. Sprinkle with Parmesan cheese. Garnish with a few whole fresh basil leaves.
7. Sit back, relax and enjoy!!!

