



## *Fried Spaghetti*



### Ingredients

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Fresh Grated Parmesan Cheese  
6-7 Dried Pepperoncini Peppers  
Fresh Italian Parsley  
Vito & Joe's Extra Virgin Olive Oil

3 Cloves Garlic  
1 Lb. Cooked Pasta  
Salt (to taste)  
Fresh Ground Black Pepper (to taste)

### How to Prepare

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Peel & slice garlic into small pieces, chop dried peppers. Add ¼ C. Vito & Joe's Extra Virgin Olive to a saucepan. Add garlic to pan while olive oil is still cool; cook until just about browned. Put peppers into saucepan and continue cooking until the garlic is browned. Put cooked pasta in the pan and toss around in the olive oil. Keep heat just under medium and continue cooking until pasta starts to brown up just slightly. Add salt and fresh ground black pepper to taste as well as some chopped fresh Italian parsley; mix. Serve and top with fresh grated parmesan cheese.

*Bon Appétit!*