

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's GARLIC & OIL ANGEL HAIR PASTA

Simple ♥ Flavorful ♥ Always a Favorite!

A light, delicious pasta tossed in olive oil, fresh garlic, and simple herbs.
Classic, comforting, and full of flavor!

PREP TIME	COOK TIME	SERVINGS
10 MIN	10 MIN	4

♥ INGREDIENTS ♥

- 8 oz angel hair pasta
- 1/3 cup olive oil (extra virgin preferred)
- 4 cloves garlic, thinly sliced
- 1/2 tsp salt (or to taste)
- 1/4 tsp black pepper
- 1/4 tsp red pepper flakes (optional)
- 1 tsp dried parsley (or 2 tbsp fresh, chopped)
- 1/2 tsp dried oregano (optional)
- 1/4 cup grated Parmesan cheese (optional)
- Lemon zest or a squeeze of lemon (optional)



♥ INSTRUCTIONS ♥

1. **Cook pasta:** Bring a large pot of salted water to a boil. Add angel hair pasta and cook according to package directions until al dente. Reserve 1/2 cup pasta water, then drain.
2. **Sauté garlic:** While pasta cooks, heat olive oil in a large skillet over medium heat. Add sliced garlic and sauté for 1–2 minutes, stirring constantly, until fragrant and just golden (do not burn).
3. **Add seasonings:** Stir in red pepper flakes (if using), oregano, salt, and black pepper. Cook for 30 seconds until the flavors bloom.
4. **Toss pasta:** Add the drained pasta to the skillet and toss to coat in the garlic oil. Add a splash of reserved pasta water if needed to loosen the pasta.
5. **Finish:** Remove from heat and stir in parsley, lemon zest (or a squeeze of lemon), and Parmesan cheese (if using).
6. **Serve:** Taste and adjust seasoning if needed. Serve immediately and enjoy!

SIMPLE INGREDIENTS | BOLD FLAVORS | MADE WITH LOVE | FAMILY FAVORITES

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