



## **Pasta Chef**

**Serves 4 - 6**

### **Pasta Ingredients:**

16 oz. package bucatini or spaghetti

¼ cup extra virgin olive oil

2 cloves garlic, thinly sliced

### **Sauce Ingredients**

2 tablespoons extra virgin olive oil

1 brown onion, finely chopped

2 cloves garlic, finely chopped

½ cup almonds, roughly chopped

½ teaspoon sea salt

¼ teaspoon red chili flakes

1 can (6 oz) tomato paste

1 can (28 oz) diced tomatoes, drained

2 tablespoons fresh lemon juice

2 tablespoons red wine vinegar

2 tablespoons evaporated cane sugar

1 tablespoon fresh thyme leaves, roughly chopped

### **Directions:**

Bring 2 quarts of water to a boil, add salt and cook pasta as directed on package. Drain pasta and coat with 2 tablespoons olive oil. Set aside.

**For sauce**, heat a high-walled pan over medium-low heat. Add olive oil, onion and garlic and cook about 8 minutes, to caramelize. Add almonds, salt, chili flakes, and cook 4 more minutes to toast almonds.

Add tomato paste, diced tomatoes, lemon juice, vinegar and sugar and cook until sauce is thickened, stirring frequently, about 15 minutes.

In a small sauce pot over medium low heat add olive oil and sliced garlic. Cook about 5 minutes, or until fragrant and set aside.

To serve, spoon garlic olive oil into base of pasta serving dish. Add desired amount of pasta to oil and scoop generous helping of thick sauce over pasta. Serve warm.

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