

Pasta with Garlic, Oil, and Toasted Bread Crumbs

Conversion Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

4

Original Yield x Conversion Factor = Desired Yield

linguine	8 oz.	
table salt (for cooking pasta)	1 ½ t.	
table salt (for sauce)	1 t.	
unsalted butter	1 T.	
bread crumbs (dry)	¼ c.	
grated Parmesan cheese	½ oz.	
garlic, minced	1 T.	
extra-virgin olive oil	¼ c.	
½teaspoon red pepper flakes	½ t.	
dry vermouth (chicken stock)	¼ c.	
Ground black pepper	tt	

1. Boil pasta with 1 ½ teaspoons salt, reserving ½ cup pasta cooking water before draining.
2. Heat butter in heavy-bottomed 10-inch skillet over medium-high heat until foaming.
3. Add bread crumbs and cook, stirring frequently, until golden brown, toasted, and fragrant, 2 to 3 minutes.
4. Transfer crumbs to small bowl and mix in cheese and 1/2 teaspoon minced garlic; set aside.
5. Wipe out now-empty skillet with large wad of paper towels.
6. Mix remaining minced garlic with 1 teaspoon water.
7. Heat olive oil, garlic, and pepper flakes in cleaned skillet over medium heat until fragrant.
8. Add vermouth (chicken stock), reserved pasta cooking water, remaining 1 teaspoon salt, and pepper to taste; cook to blend flavors, about 1 minute longer.
9. Toss pasta and sauce in warm serving bowl; sprinkle bread crumbs over and serve immediately.