

Garlic Pasta

A flavorful garlic pasta for a quick and easy dinner!



Main Dish

10 min

Total time

Easy

Difficulty

4201

kcal / serving

Ingredients

- 5 oz (70g) dried pasta
- 1 garlic clove, peeled and finely chopped
- 1 tablespoon olive oil
- 1/2 teaspoon dried oregano
- Salt and pepper, to taste

Steps

- 1 Bring a pot of salted water to a boil.
- 2 Add the pasta to the boiling water and cook according to package directions.
- 3 Meanwhile, heat the olive oil in a small skillet over medium heat.
- 4 Add the garlic and cook, stirring frequently, until lightly golden, about 2 minutes.
- 5 Add oregano and season with salt and pepper.
- 6 When the pasta is cooked, drain it, reserving some of the cooking liquid.
- 7 Add the drained pasta to the garlic and oregano mixture.
- 8 Stir and cook for about one minute, adding a tablespoon or two of reserved pasta cooking liquid to keep it moist.
- 9 Serve.