

FOURTH IN THE SERIES

If you are home and want to make something quick, simple yet elegant try this recipe.



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OLIVE OIL, **Pasta Parmesan**

A good olive oil can take you to different heights.

Serves 4

- 1 pound (454g) long pasta
- ½ cup (120ml) Gorji Gourmet Dipping Oil & Marinade
- ½ cup (44g) shredded Parmesan
- 1 or 2 limes
- minced Italian parsley or basil

Cook Time: the time it takes for the pasta to cook

Start the pasta in boiling water.

Shake the dipping oil bottle well and pour ½ cup in a large pan (do not heat). Add the parmesan, squeeze the lime juice in and mix until the acidity is to your taste. (like you have had at the restaurant with bread)

Add the parsley and mix again.

Toss the cooked pasta together with the oil mixture in the pan and serve.

Pairs well with chicken, shrimp, fish or white meat.