

Quick & Easy

THE COSTCO WAY

Kirkland Signature Roasted Garlic & Herb Almond Spaghetti Aglio e Olio

Makes 4 to 6 servings

Ingredients:

¾ to 1 cup Kirkland Signature Roasted Garlic & Herb Almonds
1 Tbsp plus 1 tsp salt, divided
1 lb uncooked spaghetti
¾ cup olive oil
4 garlic cloves, sliced
1 tsp red pepper flakes
1 tsp black pepper
½ cup Italian parsley, chopped
¾ to 1 cup Parmigiano-Reggiano, grated

Instructions:

In a small skillet over medium-low, add Kirkland Signature Roasted Garlic & Herb Almonds. Toast for 4 to 5 minutes, or until golden brown and fragrant. Set aside. Once cooled, coarsely chop. Bring a large pot of water to a boil. Add 1 Tbsp salt and spaghetti noodles. Boil, stirring occasionally, until al dente. Drain pasta. Transfer to a large serving bowl.

In a small skillet over medium, combine olive oil and garlic. Cook until the garlic is toasted. Remove from heat. Add red pepper flakes, remaining 1 tsp salt and pepper. Pour olive oil mixture over pasta. Add parsley and ½ cup to ¾ cup Parmigiano-Reggiano. Toss to combine. Sprinkle remaining Parmigiano-Reggiano and Kirkland Signature Roasted Garlic & Herb Almonds on top. Serve warm.

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