

Spaghetti with Nduja

Nduja Spaghetti:

1 portion:

**200g fresh spaghetti
1 clove garlic- minced
50ml white wine
50-100g nduja
100ml pasta water
1 oz parmesan cheese- grated**

Method:

Have all your ingredients measured out, and set aside.

Boil pot of salted water on the stove.

Heat saute pan, and add olive oil and garlic.

Drop pasta into the boiling water.

Once Garlic is starting to brown, and the wine, then the pasta water.

Bring to boil, and Nduja, and stir until evenly distributed- do not boil the Nduja.

Remove pasta from water, and add the cooked pasta to the saute pan.

Toss vigorously, while sprinkling parmesan cheese, and perhaps adjusting consistency with the pasta water.