

Spaghetti Puttanaise

(Pasta All' Uovo)

1 lb. spaghetti

2 Tbsp. olive oil

2 cloves garlic, minced

4 eggs

¼ cup parmesan, grated

1 Tbsp. fresh basil, chopped

1 tsp. crushed red pepper

Salt

Pepper

Boil salted water and cool spaghetti.

In a skillet, heat olive oil and garlic until just turning brown. Add eggs and fry over medium (centers not runny, but slightly firm).

Put cooked spaghetti in a bowl and add parmesan cheese, basil, red pepper, salt and pepper to taste. Mix together and top with over-medium eggs.

Serve and enjoy!

Yield: 4 servings.

Simple and delicious!