



Perfect Pasta

Ingredients

1 lb. Durum Wheat Italian Pasta

¼ c. Sea Salt

¼ c. Durum Wheat Semolina Flour

Vito & Joe's Italian Extra Virgin Olive Oil

How to Prepare

Boil 1 gallon of water in a large pot on a stovetop.

Add the flour and sea salt and stir. Return to a boil.

Add the pasta. Cook for 3-5 minutes until al dente.

Put a splash of Vito & Joe's Italian Extra Virgin Olive Oil in a large serving bowl. Remove the pasta into the bowl with tongs and mix in the oil.

Bon Appétit!