

FRIED PASTA CHIPS

Ingredients

Vegetable oil, for frying	1 tsp garlic powder
8 ounces bow-tie pasta	1/2 tsp red pepper flakes
Kosher salt	1/2 tsp black pepper
1 tsp dried basil	Warm marinara sauce, for serving
1 tsp dried thyme	2 Tbsp grated Parmesan cheese
1 tsp dried rosemary	Chopped fresh parsley for garnish
1 tsp dried oregano	

Directions

1. Pour about 2 inches of oil into a large Dutch oven and heat over medium heat to 375 degrees on a deep-fry thermometer.
2. Cook the pasta in lightly salted water according to the package directions until very tender, not too al dente. Drain well and spread out on a parchment-line sheet pan.
3. Use paper towels to blot as much moisture off the pasta as you can, then let it sit for 5 minutes or so to finish drying.
4. Make the spice mix: in a small food processor (or regular blender), combine the basil, thyme, rosemary, oregano, garlic powder, pepper flakes, black pepper, and 1 teaspoon salt; process to a really fine powder, about 1 minute. Transfer the powder to a small bowl.

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Directions, cont.

5. When the pasta is totally dry and the oil is to temperature, use a spider or slotted spoon to transfer batches of it to the oil. Immediately move the pasta around as it fries, breaking it up as you can. (It will stick together in clumps, which is normal)
6. Remove the pasta when it is golden and crisp; drain on paper towels. You can use the tool to break up any clumps that have formed.
7. While the batch of pasta is still warm, sprinkle with the seasoning mix and toss to combine. Repeat until all of the pasta has been fried and spiced.
8. Serve the fried pasta with the marinara and sprinkle the Parmesan and parsley on top.

Serves 4

Source: *The Pioneer Woman Super Easy* (Drummond)