



Dr. P's Prime and Parmesan Pasta
Inspired by: Cacio e Pepe

Kosher salt
1 lb pasta (such as spaghetti or linguini)
3 tablespoons unsalted butter
2 teaspoons The Prime Ingredient Original Mediterranean Spice Blend
1 tablespoon olive oil
 $\frac{3}{4}$ cup grated Parmesan

Bring 3 quarts water to a boil in a 5-qt. pot. Season with salt; (salty like the sea) add pasta and cook, stirring occasionally, until about 2 minutes before tender (before al dente). Reserve $\frac{3}{4}$ cup pasta cooking water.

Meanwhile, in a Dutch oven or other large pot or skillet over medium heat add The Prime Ingredient Original Mediterranean Spice Blend and cook, swirling pan, until toasted, about 1 minute. Add the butter and olive oil. Carefully, add $\frac{3}{4}$ cup reserved pasta water to skillet and bring to a simmer. Add a little parmesan cheese and then add the pasta stirring and tossing with tongs.

Add the rest of the parmesan cheese. Remove pan from heat. Transfer pasta to bowls, top with more cheese and Prime Spice and serve.