

⋘ Gluten-Free

Keto

- ✓ Dairy-Free*
- Paleo
- **Vegetarian**
- O Whole 30
- **⋘** Vegan*



Already Spaghetti with Caper Butter



SERVES: 4 (side) 2 (entrée)

PREP TIME: 5 Min

COOK TIME: 5 Min

INGREDIENTS:

2 Already Spaghetti rings - shredded ¼ cup unsalted butter* 4 cloves garlic, minced 3 tbsp capers 1 tsp red pepper flakes

Optional toppings:

Salt and pepper, to taste

Chicken or any protein, parmesan cheese (pictured)

*substitute vegetable margarine to make this recipe dairy-free and vegan!

DIRECTIONS:

- 1. Melt the butter or margarine in small saucepan over medium-low heat.
- 2. Add garlic and allow to sizzle but not burn.

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- 3. Add capers and red pepper flakes for 30 60 seconds.
- 4. Remove from heat and transfer to the serving dish quickly so the garlic does not over-cook.
- 5. Toss the warmed or room temp Already Spaghetti in with the melted butter.
- 6. Finish with your favorite optional topping and serve.

Nutrition Facts per side serving: Calories 133, Fat 12g, Fiber 1g, Total Carbohydrates 7g, Sugar 3g

