

Capellini with Fried Eggs

- 1/2 lb capellini or thin spaghetti
- sea salt
- 4 T olive oil
- 2 large cloves garlic, minced
- 4 eggs
- freshly ground black pepper
- Parmesan
- chives or scallion, as garnish
- hot pepper flakes, as garnish

In a large pot of salted water, cook the pasta al dente.

As the pasta begins to cook, cook the sauce.

In a medium-sized pan, heat oil over medium-low, then add garlic and cook, stirring for 2 minutes. Add eggs and fry gently, until almost set and yolks runny. Drain the pasta and toss with the eggs and oil, scattering egg whites. Season with pepper and Parmesan. Garnish with parsley, chives or scallions and hot pepper flakes and serve hot. Serves 2-3. Goes well with roasted asparagus.

Jittery Cook