**Roasted Garlic Pasta**

15 cloves garlic

1/3 cup, plus 2 tablespoon Ultra Premium Extra Virgin Olive Oil divided

1 pound dried pasta

2 tablespoons kosher salt plus 2 teaspoons, divided

3/4 cup Parmesan cheese divided, plus additional for serving

¼ cup torn fresh basil leaves

1/3 cup freshly chopped parsley

**Instructions**

Position rack in the upper third of the oven and preheat to 350 degrees F. Place garlic cloves in a small, ovenproof pan and drizzle with 2 tablespoons of olive oil. Toss to coat evenly.

Place pan in oven and roast until garlic is light golden brown, about 15 minutes. Remove promptly.

Meanwhile, bring a large pot of water to a boil. Add 2 tablespoons salt and cook pasta until al dente. When the pasta is ready, reserve 1 and 1/2 cups of the pasta cooking liquid for use later in the recipe. Drain the remaining water, then set pasta aside, tossing it with a bit of olive oil to prevent noodles from sticking.

When the garlic has finished roasting, transfer the cloves and any oil left in the pan to a food processor or blender. Add 1/4 cup of Parmesan, then pulse a few times to combine. With the food processor or blender running, slowly pour in the remaining 1/3 cup olive oil and blend until mostly smooth.

Heat a skillet large enough to hold the pasta over medium. Add the garlic –olive oil mixture. Cook for 30 seconds, then add the reserved pasta cooking liquid. Bring to a boil, then lower the heat and add the remaining 2 teaspoons salt. Simmer for 5 minutes, until reduced by about 1/3.

Add reserved pasta to the skillet and toss to coat. Remove pan from heat, add remaining 1/2 cup parmesan cheese, basil, parsley, then toss well. Allow the mixture to rest for 5 minutes so that the noodles absorb the sauce. Serve warm topped with additional Parmesan.