Spaghetti Pomodoro

Chef Name: Jo Chan, Eberly

Amt	Unit (gm/oz)	Ingredient Name
2	Tbsp	Olive Oil
2	Cloves	Garlic
1	Each	Shallot
1	Tbsp	Gochujang (red chili paste)
¼	Cup	White Wine
1	Tsp	Tomato Paste
2	Tbsp	Parsley
100	gm	Dry Spaghetti (preferably Rustichella brand) - about the size of a quarter if measuring by hand

PROCEDURES:

1. Cook spaghetti until 90% cooked.
2. Sweat garlic and shallots in olive oil until shallots are translucent.
3. Add white wine and reduce.
4. Add tomato paste and gochujang and cook until deep red and fragrant.
5. Add your cooked spaghetti and allow pasta to finish cooking in the sauce. This will allow the sauce to be absorbed more fully into the pasta.
6. Finish with parsley and season with salt to taste!