

- ✔ Plant Based
- ✔ Keto
- Paleo
- Whole 30
- ✔ Gluten-Free
- ✔ Dairy-Free*
- ✔ Vegetarian
- ✔ Vegan*

Flavorful and delicious!

imPASTA! with Caper Butter



SERVES: 4 (side) 2 (entrée)

PREP TIME: 5 Min

COOK TIME: 5 Min

INGREDIENTS:

- 2 imPASTA! rings - shredded
- ¼ cup unsalted butter*
- 4 cloves garlic, minced
- 3 tbsp capers
- 1 tsp red pepper flakes
- Salt and pepper, to taste

Optional toppings:

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.
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 imPASTA! 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

