

Profit Potential		
Food Cost	Menu Price	Profit
\$7.60	\$11.99	\$4.39

# Angel Hair al'Aragosta



Item Description	Amount	Cost
Sovena Extra Virgin Olive Oil	1/3 cup	\$0.15
Garlic	2 cloves	\$0.50
Red Onion Cut into Thin Strips	1 medium	\$0.40
Trident Seafoods Enterprise Flakes	1 lb	\$2.99
White Wine	3 tbsp	\$0.15
Neil Jones Fresh Plum Tomatoes Peeled and Diced	2 each	\$0.80
Chopped Fresh Basil	10 leaves	\$0.72
Barilla Angel Hair Pasta	1 box	\$1.89

*Heat olive oil in large skillet over med heat. Add garlic & onion; sauté 5 min, stirring occasionally. Add seafood to skillet and continue cooking 8 to 10 minutes or until cooked through, turning occasionally. Salt & pepper to taste. Add wine and tomatoes; continue cooking for 2 minutes. Stir in basil. Boil pasta for 4 minutes. Drain, reserving 1/3 cup of pasta cooking water. Add hot pasta and reserved water to sauce mixture and mix well. Transfer to a serving platter or bowl and serve. Drizzle with olive oil if desired.*

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