

Fried Spaghetti with a Roasted Tomato Sauce

Ingredients

Instructions

Prepare the sauce: Place the tomatoes, garlic, 1/2 of the Aji Mirasol and olive oil in an oven safe pan and cook covered at 225 degrees F. for 2 hours. Remove them from the pan and carefully peel away their skins, adding them to a small sauce pan as you work. Place the pan on the stove and mix in the salt, basil, oregano, rosemary, and a couple tablespoons water. Cook until a chunky sauce consistency is achieved. If the pan is too dry add a bit more water, you want both chunky and saucy. Prep the dredging mixture: Mix flour, paprika, garlic salt, the remaining Aji Mirasol and cayenne together in a medium bowl. Mix the egg whites together with about 1 tablespoon water in a separate bowl. Fry the spaghetti: add the cooked and cooled spaghetti to the bowl with the egg

Fried Spaghetti with a Roasted Tomato Sauce

whites. Mix well so that all the strands are well coated. You may work with individual strands of spaghetti dredging each one into the dredging flour and getting it well coated before dropping it into the deep fryer. Or you may do what I did (this was not in Eric original recipe) and divide the noodles into two portions and form a nest shape of cooked noodles. Add each nest separately to the flour mixture and get it well coated with flour. Drop the entire nest into the oil and fry it until golden brown. Whichever method you choose, move the fried spaghetti to a paper towel lined plate to drain. Serve with the tomato sauce immediately. I liked the nest method because after adding the sauce the the center of the nest the chunky tomato stayed in the nest and the saucy

Fried Spaghetti with a Roasted Tomato Sauce

liquid seeped out forming a pretty presentation.</p>