

A recipe from



Spaghetti Aglio & Olio

Ingredients

Kosher salt
1 pound Racconto spaghetti
1/3 c. Racconto Extra-Virgin olive oil
2 Tbsp. Racconto Chopped garlic
1/2 tsp. crushed red pepper flakes (optional)
1/2 c. minced fresh parsley
1 c. Racconto grated Parmesan cheese, + extra for serving

Preparation

Bring a large pot of water to a boil. Add the pasta and cook according to the directions on the package. Set aside 1 1/2 cups of the pasta cooking water before you drain the pasta.

Meanwhile, heat the olive oil over medium heat in a pot large enough to hold the pasta, such as a 12-inch sauté pan or a large, shallow pot. Add the garlic and cook for 2 minutes, stirring frequently, until it just begins to turn golden on the edges—don't overcook it! Add the red pepper flakes and cook for 30 seconds more. Carefully add the reserved pasta-cooking water to the garlic and oil and bring to a boil. Lower the heat, add 1 teaspoon of salt, and simmer for about 5 minutes, until the liquid is reduced by about a third.

Add the drained pasta to the garlic sauce and toss. Turn off the heat, add the parsley and Parmesan and toss well. Allow the pasta to rest off the heat for 5 minutes for the sauce to be absorbed. Taste for seasoning and serve warm with extra Parmesan on the side.



Total Prep Time: 30 minutes