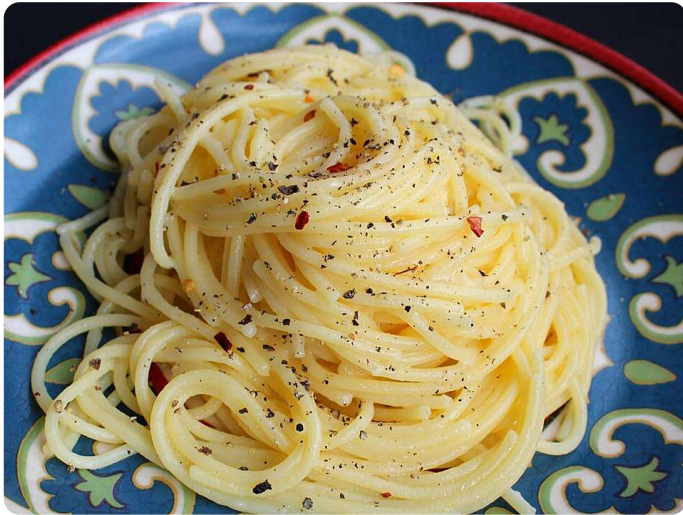




Spaghetti Cacio e Pepe

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

This spaghetti cacio e pepe recipe has been made in our family for many years and everyone loves it. It is a very basic and easy variation on mac and cheese.

Ingredients

- - 1 pound spaghetti - 6 tablespoons olive oil - 2 cloves garlic
- minced - 2 teaspoons ground black pepper - 1 $\frac{3}{4}$ cups grated Pecorino Romano cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook spaghetti in boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 12 minutes. Reserve 1 cup cooking water
5. then drain spaghetti. Heat olive oil in a large skillet over medium heat. Cook and stir garlic and pepper in hot oil until fragrant
6. 1 to 2 minutes. Add cooked spaghetti and Pecorino Romano cheese. Ladle in 1/2 cup reserved cooking water; stir until cheese is melted
7. about 1 minute. Stir in more cooking water as needed
8. 1 tablespoon at a time
9. until sauce coats spaghetti
10. about 1 minute more. Cook's Note You can substitute butter for olive oil. Adjust the amount of cooking water added in Step 2 for a thicker or thinner sauce. If you add too much water
11. add some more cheese. I add flavor-enhancing ingredients like pancetta
12. depending on my main dish. I always experiment when creating food.