



Spaghetti Aglio e Olio

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

No two aglio e olio recipes are alike but this one is pretty true to the classic method The key is slowly toasting the garlic slices to a perfect golden brown in the olive oil If its too light you dont get the full flavor and if its too dark it gets bitter My advice Do it perfectly

Ingredients

- - 1 pound uncooked spaghetti - ½ cup olive oil - 6 cloves garlic
- thinly sliced - ¼ teaspoon red pepper flakes
- or to taste - salt and freshly ground black pepper to taste - ¼ cup chopped fresh Italian parsley - 1 cup finely grated Parmigiano-Reggiano cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook spaghetti in the boiling water
2. stirring occasionally until cooked through but firm to the bite
3. about 10 to 12 minutes. Drain and transfer to a pasta bowl. While the pasta is cooking
4. combine olive oil and garlic in a cold skillet. Cook over medium heat to slowly toast garlic
5. about 10 minutes. Reduce heat to medium-low when olive oil begins to bubble. Cook and stir until garlic is golden brown
6. about another 5 minutes. Remove from heat. Stir red pepper flakes
7. salt
8. and black pepper into pasta. Pour in hot olive oil and garlic
9. and sprinkle on Italian parsley and half of the Parmigiano-Reggiano cheese; toss until combined. Serve pasta topped with the remaining Parmigiano-Reggiano cheese. Photo by: Tammy. Photo by: Tammy Recipe Tip It's not traditional
10. but for extra richness
11. add 1 tablespoon butter when you toss pasta with cheese.