## Spaghetti Aglio E Olio



Recipe courtesy of Ina Garten

**Show:** Barefoot Contessa: Modern Comfort Food **Episode:** Off Duty



Level: Easy
Total: 35 min
Prep: 10 min
Inactive: 5 min
Cook: 20 min
Yield: 4 servings

## Ingredients:

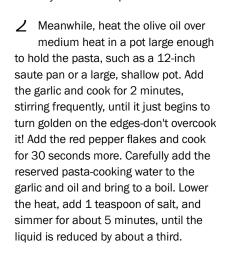
Kosher salt

extra for serving

1 pound dried spaghetti, such as DeCecco 1/3 cup good olive oil 8 large garlic cloves, cut into thin slivers 1/2 teaspoon crushed red pepper flakes 1/2 cup minced fresh parsley 1 cup freshly grated Parmesan cheese, plus

## Directions:

Add 2 tablespoons of salt and 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.



Add the drained pasta to the garlic sauce and toss. 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.

