

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

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 extra for serving

Directions:

1 Bring a large pot of water to a boil. 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.

2 Meanwhile, heat the olive oil over medium heat in a pot large enough to hold the pasta, such as a 12-inch saute 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.

3 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.

