

# DENE

## *Spaghetti Aglio e Olio*



### **Ingredients:**

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

### **Method:**

1. Bring a large pot of lightly kosher salted water to a boil. Cook spaghetti in the boiling water, stirring occasionally until cooked through but firm to the bite, about 12 minutes.
2. While the pasta is cooking, combine garlic and olive oil in a cold skillet. Cook over medium heat, and slowly toast garlic, about 10 minutes. Reduce heat to medium-low when olive oil begins to bubble. Cook and stir until garlic is golden brown, about another 5 minutes. Remove from heat and stir in the butter.
3. Drain the pasta, reserving 1 cup of the cooking water. **DO NOT RINSE**, and transfer to a warm pasta bowl.
4. Stir red pepper flakes, black pepper, and salt into the pasta. Pour in olive oil and garlic, sprinkle on Italian parsley and half of the Parmigiano-Reggiano cheese; stir until combined. If necessary, you may add ½ cup of reserved pasta water, or more to your desired consistency.
5. Serve pasta topped with the remaining Parmigiano-Reggiano cheese.