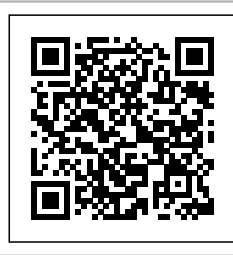


Spaghetti Aglio e Olio



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes

Cook Time: minutes

Ingredients

- 1/2 cup of Extra Virgin Olive Oil
- 5 Cloves of Garlic, sliced
- Pinch of Hot Pepper Flakes
- 2 Tbsp of Pine Nuts
- 2 Tbsp of Freshly Chopped Parsley
- 1 Pound of Spaghetti

1) Fill a large pot of water and sprinkle in some salt, bring to a boil and add the pasta, cook according to package instructions, meanwhile work on the sauce.

2) In a skillet, add the oil and garlic, turn the heat on low and cook for about 5 minutes or until the garlic is lightly golden, add the hot pepper flakes and the pine nuts, continue to cook until the pine nuts are a nutty brown color. Remove from the heat and set aside.

3) Drain your pasta and place it back into the hot pot, pour in the oil mixture and the parsley, toss everything together so that the oil coats every piece of the pasta. Place it on a serving platter and finish it with some freshly ground black pepper.

