Aglio E Olio

A Pepper Bridge Winery Favorite

adapted from Cassie Heilbron

INGREDIENTS

- 7 oz chitarra pasta
- Salt (for pasta water)
- 3 tbsp extra virgin olive oil
- 10 cloves of garlic
- 1/4 c. pamesan cheese, finely grated
- 1/4 tsp red pepper flakes
- 1/4 c. pasta water (reserved prior to draining)
- drizzle of olive oil, to serve
- chopped parsley to garnish

PREPARATION

Bring large pot of water to boil, add salt, then pasta, cook al dente, reserved pasta water, and drain.

When the pasta is nearing al dente, heat oil on low in pan, saute garlic for 1-2 mins—it is done when golden brown. Add red pepper flakes and cook 30 seconds more.

Add reserved pasta water to pan, then pasta, and cook, stirring regularly, until the liquid has reduced. Dish up and add your parmesan as you toss your pasta. Garnish and enjoy!

Tip: A simple dish means each ingredient counts—use quality ingredients.

NOTES: