



## Spaghetti aglio, olio e peperoncino

SPAGHETTI WITH  
GARLIC, OLIVE OIL AND  
CHILE PEPPER

20 minutes | 4 to 6 servings

### Fine sea salt

1 pound spaghetti

½ cup plus 2 tablespoons  
extra-virgin olive oil

1 large garlic clove, finely chopped

1 medium fresh red or green hot chile  
pepper, seeded and finely chopped

### Freshly ground black pepper

½ cup finely chopped flat-leaf parsley

Bring a large pot of salted water to a boil. Add pasta and cook until al dente.

Meanwhile, in a medium skillet, combine oil, garlic, chile and generous pinch pepper; heat over medium heat until oil begins to bubble, about 1 ½ minutes. Add parsley, ½ cup of the pasta cooking liquid and ½ teaspoon salt; stir to combine, then remove from heat.

When pasta is al dente, drain and transfer to a large serving bowl. Add oil mixture and toss together to combine well. Adjust seasoning to taste. Serve immediately.