

## ½ recipe Aglio E Olio

¼ cup olive oil

3 cloves garlic, peeled and minced

2 tablespoons minced fresh parsley

2 teaspoons lemon juice

½ teaspoon salt

½ teaspoon red pepper flakes

¼ cup parmesan cheese

½ box spaghetti

1. Start a large pot of water to boil. Half way full with the lid on and high heat. Add ½ tablespoon of salt to your water.
2. In a large skillet, heat ½ of the olive oil on medium low heat. Add the garlic to the oil and cook for about 8 minutes on **low**, stirring frequently.
3. Garlic should foam and turn a light brown color. When it gets light brown remove from heat.
4. Cook pasta for 12 minutes in the salted water.
5. When pasta is cooked, take out ½ cup of the pasta water and save. Drain the pasta in a colander then return it to the cooking pot.
6. Stir pasta, parsley, lemon juice, pepper flakes together to coat.
7. Add oil garlic mixture to the pasta and stir with tongs to coat. Add the remainder of the olive oil, reserved pasta water and the parmesan cheese to the pasta stir and serve.