

Agllo Olio e Peperoncino Recipe

Serves: 4 | **Prep Time:** 5 Min | **Cook Time:** 10 Min | **Difficulty:** Easy



INGREDIENTS

- 14 ounces (400 grams) Spaghetti
- 5 cloves of Garlic
- 4 Spicy Peperoncini Peppers (or 2 teaspoons of red pepper flakes)
- 5 Tablespoons of Extra Virgin Olive Oil
- Sale to taste

DIRECTIONS

1. Peel the cloves of garlic and thinly slice them.
2. Slice the peppers, the quantity of chili peppers depends very much on their intensity.
3. Put the garlic and peppers in a large pan and add the olive oil, then turn on the heat. You have to be very careful not to let the garlic burn! As soon as the oil starts to sizzle, wait about 30 seconds and turn off the heat. The garlic and peppers will release their aromas in the hot oil without needing to continue cooking.
4. Put the spaghetti in plenty of boiling salted water and cook it *al dente*. Add a cup of pasta cooking water to the pan with the oil, garlic and peppers, turn on the heat and mix until you obtain a sort of emulsion.
5. When cooked, move the pasta to the sauce pan and finish cooking by stirring it in with the sauce.
6. Serve the spaghetti with hot garlic, oil and peppers and enjoy your meal!