



Spaghetti Aglio e Olio

Italian food

Ingredient	Count
Vegetable oil	2 tbsp
Tomatoes	3 x

1. Boil water, add salt, and cook spaghetti until al dente.
2. While pasta cooks, heat olive oil on medium heat.
3. Add garlic and red pepper flakes; sautÃ© until garlic is golden.
4. Drain pasta and reserve 1/4 cup of pasta water.
5. Toss pasta with the garlic oil and reserved water.
6. Stir in chopped parsley and serve with optional Parmesan.

(Bon appetit!)