



AUTHENTIC ITALIAN
RESTAURANT AND BAKERY

Yield:
4 primi servings

SPAGHETTI AGLIO E OLIO



- 8 oz.** Pasta, spaghetti, dry white
- 2 tsp.** Aglio Olio Peperoncino, mixed
- 4 tsp.** Extra-virgin olive oil
- 1 pinch** Salt
- 2 tsp.** Parsley, chopped
- 4 tsp.** Parmesan, grated (optional)
- 4 tsp.** White wine (or water)
- 1 tsp.** Extra-virgin olive oil (to finish)

COOKING INSTRUCTIONS

Cook spaghetti until al dente. Take mix from package and mix the herbs until well combined. Be careful not to inhale the fumes!

Pour 4 tsp. extra-virgin olive oil into sauté pan. Add Aglio Olio Peperoncino and sauté over medium heat. Cook 3 minutes (do not allow it to darken), then add wine and a pinch of salt. Bring to a boil. When wine is fully evaporated, add finely chopped parsley.

Add cooked pasta and toss until pasta is evenly coated. Add parmesan (if using) and toss well. Finish with another tablespoon of extra-virgin olive oil. Serve immediately on a warm plate.

Note:

Serve with 1 tablespoon/person of grated parmesan cheese and drizzle with extra-virgin olive oil, fresh ground pepper, ciabatta bread and a glass of Il Fornaio Chianti.

Buon Appetito!


Maurizio Mazzon