

Aglio, Olio and Peperoncino

Primi Piatti **Servings: 4-6**



This is an olive oil based sauce, very easy to prepare and incredibly tasty. You can prepare this meal in literally the same time it takes to boil the pasta. It was a staple growing up in my family. This is also my wife's favorite pasta dish.

1 lb. spaghetti

8 cloves garlic, chopped

1/2 cup **QCOM Tuscan**

Estate Extra Virgin Olive Oil

5 sprigs Italian parsley, chopped

1/2 cup fresh grated parmesan cheese

1 fresh chili (serrano or red jalapeno thinly sliced or chopped, seeds and all or 1 tsp. of chili flakes)

Salt to taste

1 cup of reserved cooking water

Cook pasta according to package instructions. Meanwhile, in a large skillet add oil, garlic, chilies and set aside. When pasta is cooked to al dente, turn on skillet with oil mixture to high heat. Drain pasta. Add pasta to skillet as soon as garlic floats to the top. Do not brown garlic. Turn off heat and add parsley, sprinkle with parmesan cheese and serve. If pasta is too dry, add a ladleful of reserved cooking water.

Wine Pairing: a crisp white like Pinot Grigio