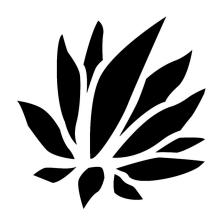
Spaghetti Aglio, Olio e Peperoncino

(Spaghetti with garlic, oil, and chili peppers)

Ingredients:

3/4 lb spaghetti
1/4 extra-virgin olive oil
2 garlic cloves
Fresh parsley (small bunch)
1 chili pepper
salt



How to make traditional spaghetti aglio, olio e peperoncino

- 1. Ask a parent or trusted adult to help you make this recipe.
- Choose two large garlic cloves and crush them with the flat blade of a knife
 - (as it will make them easier to peel) then chop the garlic finely.
- 3. Cut a fresh chili pepper in half, remove the seeds and chop it.
- 4. Finely chop a small bunch of parsley. (Optional: Add a few leaves of chopped marjoram or 2-3 crushed grains of pepper.)
- 5. Place the oil, garlic and chili pepper in a large frying pan and sizzle for a couple of minutes.
- 6. Add salt to the water and boil and cook the spaghetti to "al dente." (Follow the specific instructions on your package of spaghetti.)
- 7. Add the parsley to the pan with the garlic and add 4-5 spoons of pasta water.
- 8. Drain the spaghetti when al dente, sauté in the pan with the garlic/chili mixture and serve immediately.
- 9. Enjoy this recipe while listening to Lotus Festival Artists Fanfara Station performing from Italy!

Interested in trying to make your pasta from scratch?
Check out Pasta Grannies for more ideas: https://www.pastagrannies.com/

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