

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.
2. 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/>

*Special thanks to Lino Mioni Giacomo Polinelli in the
IU Department of French and Italian for helping find recipes.*