Spaghetti Aglio E Olio

recipe by Suzanne Alcantara

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**SALAD INGREDIENTS**

- 1 pound spaghetti
- 15 garlic cloves, peeled and thinly sliced
- Red pepper flakes
- 3/4 cup grated Parmesan cheese
- 1/2 cup olive oil
- 1 lemon
- 1/2 cup pine nuts (optional)

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**INSTRUCTIONS**

1. Before cooking pasta, add 1 tablespoon of olive oil to help keep pasta from sticking. Once water starts boiling, add in pasta and cook for 12 minutes.
2. While pasta is cooking, add 1/2 cup of olive oil to frying pan over medium heat and add garlic cloves.
3. Add 3-4 generous shakes of red pepper flakes and cook until garlic is golden brown. Lower heat if necessary to make sure garlic doesn’t burn. Take off heat when finished.
4. Reserve 1/4 cup pasta cooking water and then drain pasta.
5. Add reserved pasta water to frying pan with garlic and red pepper flakes and add Parmesan cheese.
6. Grate peel from one lemon into pasta and add pine nuts, serve immediately.