



## ***SPAGHETTI AGLIO E OLIO***

By Caterina Romano's kitchen

### **INGREDIENTS**

1 LB. of Fusilli Pasta  
2 TBSP of salt (for spaghetti)  
5 TBSP of olive oil  
12 whole garlic cloves  
1 TSP of pepper flakes  
1 cup of frozen peas  
2 ladels of pasta water  
5-6 basil leaves  
¼ cup of Parmigiano-Reggiano

### **DIRECTIONS**

1. Bring a large pot of generously salted water to boil. Add the fusilli and cook al dente (one minute less than cooking directions on the package)
2. Heat the olive oil in a large sauté pan over medium heat. Add the garlic, pepper flakes and salt and sauté for 4-5 minutes until golden brown.
3. Remove the garlic from the pan.
4. Add the peas and cook for a few minutes.
5. Transfer the cooked pasta using tongs directly to the pan along with the pasta water.
6. Toss the pasta continuously until it is evenly coated. Cook for about 2 minutes.
7. Turn the stove off. Cut the basil into small pieces and add to the pasta.
8. Add the Parmesan. Toss and mix well.
9. Serve immediately while nice and hot.

**ENJOY THE SPAGHETTI AGLIO E OLIO**