



Spaghetti Aglio e Olio

30 min

CA

OR

WA

4-6

Ingredients

16 ounces Spaghetti

1 pound pink shrimp (drained, not washed)

8-10 garlic cloves, thinly sliced crosswise

$\frac{3}{4}$ cup extra virgin olive oil

$\frac{3}{4}$ cup pecorino Romano cheese, finely grated

$\frac{1}{2}$ tsp red pepper flakes

$\frac{1}{2}$ cup fresh Italian parsley, chopped

2 Tbsp fresh basil, chopped

Salt, to taste and for pasta water

Pepper to taste

Bring pot of water to boil, add salt, then the spaghetti.

At the same time, heat the olive oil in a saucepan, gently sautéing the sliced garlic and pepper flakes over a low heat (200-210°F).

After about 5 mins, add $\frac{3}{4}$ cup of the pasta water to the garlic oil, followed with about half of the parsley.

When the pasta is cooked al dente, drain the water and return the pasta into the pot.

Pour the garlic and olive oil over the pasta, add the cheese, remaining parsley and basil while stirring gently, followed with the pink shrimp.

Serve immediately.

Recipe and photo by Caren Braby & Brad Pettinger

Species Group

Shrimp, Prawn