

# Spaghetti with Oil & Garlic (Aglio Et Olio)

prep & cook 26min ★ servings 4 to 6

## INGREDIENTS

1 lb spaghetti, cooked al dente  
3 cloves garlic, minced  
.5 cup extra-virgin olive oil  
pinch red pepper flakes  
2 tbsp chopped flat-leaf parsley  
.5 lemon, zested, optional  
freshly grated Parmigiano-Reggiano, optional  
Kosher salt, to taste, plus 1 teaspoon  
.25 c chicken stock

## INSTRUCTIONS

Combine the garlic, olive oil, the 1 teaspoon salt, and red pepper flakes in a large skillet and warm over low heat, stirring occasionally, until the garlic softens and turns golden, about 8 minutes.

Add pasta and chicken stock to the garlic mixture. Mix well. Add the parsley and lemon zest. Adjust seasoning, to taste. Transfer to a large serving bowl or divide amongst 4 to 6 dishes. Serve topped with grated cheese, if desired.

