

Pasta Aglio e Olio

The ultimate lazy dish. You should probably have all these ingredients in your kitchen at all times anyway.

Ingredients:

- Spaghetti or bucatini
- ½ cup olive oil
- 4 cloves garlic - coined
- 1 tablespoon or more of red pepper flakes
- ⅓ cup finely chopped parsley
- Juice from half a lemon
- Salt and pepper to taste.

Special Kitchenware Needed:

- Nada.

Instructions:

- Boil a big pot of water and cook your pasta.
- In the meantime, chop your garlic and parsley.
- When your pasta is about 3 mins from being done cooking, start heating up your olive oil in a large cast iron or nonstick pan.
- Once the pan is really hot, turn off the heat and drop your garlic in the oil. Keep them moving or you'll burn them. Cook until golden brown.
- Add the red pepper flakes to the party.
- Using tongs, transfer your pasta into the pan. This will add enough pasta water usually, but add more if you feel that it is need.
- Throw the parsley on top and squeeze that lemon.
- Mix everything around and season taste with salt and pepper.
- If you really want to get fancy, take a carving fork and twirl the pasta around it to plate.
- Bon appetite!