

Sarah's Spaghetti with Sizzling Garlic Oil

Serves 4

Ingredients:

- 1 pound spaghetti or other long pasta
- 1/4 cup fresh parsley, finely chopped
- 2 tablespoons dried Italian herb seasoning, or 4 tablespoons fresh mixed herbs (such as basil, oregano, thyme, marjoram or rosemary)
- 2 teaspoons crushed red pepper flakes
- 2/3 cup extra-virgin olive oil
- 8 cloves garlic, minced (about 1/4 cup)
- 1 teaspoon red wine vinegar or freshly squeezed lemon juice
- 1 ½ teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- Freshly grated Parmesan cheese, for serving



Directions:

Bring a large pot of generously salted water to a boil. Add the pasta and cook until al dente according to the package directions. Reserve 1/4 cup of the pasta cooking water, then drain the pasta and transfer it to a large serving bowl.

Meanwhile, combine the parsley, herbs and crushed red pepper flakes in a medium heatproof bowl and set aside.

Heat the olive oil in a small saucepan over medium heat until shimmering, about 2 to 3 minutes. Add the garlic, lower the heat to medium-low and cook, stirring often, until fragrant and just lightly golden, about 3 minutes. Be careful not to let the garlic brown.

Carefully pour the hot oil and garlic over the herb mixture. Stir in the red wine vinegar, salt and pepper and let the mixture sit for 1 minute.

Pour the hot oil over the warm pasta and toss well to coat. Add 2 to 3 tablespoons of the reserved pasta water and toss again, adding more as needed.

Garnish generously with grated Parmesan cheese and serve immediately. Leftovers can be refrigerated for 3 to 4 days and served reheated or at room temperature.

Sarah's notes:

- The garlic oil can also be served as a dipping sauce with warm, crusty bread.
- For a heartier dish, add chopped tomatoes, capers, olives or cooked chicken, shrimp or vegetables.
- Long pasta like spaghetti, linguine or bucatini works best here, but any shape will do.