



**OTWAY
PASTA
COMPANY**

Free Range · Handmade

Recipe Name **Spaghetti with Chilli and Garlic**

Serves 4

Ingredients

1pkt	Otway Pasta Company Fresh Spaghetti – 400g
2 tbs	Olive oil
1 clove	Garlic (finely chopped)
1 tbs	Chilli flakes
50g	Grated Parmesan
2 tbs	Fresh parsley (finely chopped)

Salt and pepper to taste

Method

Put a large pot of water on to boil and fry pan on medium heat

Once water is boiling add spaghetti and set timer for 3.5 mins

Add half the oil to the warmed fry pan, then add garlic and chilli. Be careful not to brown the garlic. Add pasta water to slow the cooking of the garlic. This also helps to hydrate the chilli. Once pasta is cooked, drain and add it to the fry pan. With the heat still on gently stir combine the garlic, chilli and olive oil with the pasta. Once combined turn off the heat and let the pasta rest for 1 min. Add the parmesan, parsley, remaining olive oil and ½ to 1 cup of the hot pasta water to the pasta and gently toss and stir through.

Serve garnish with some extra parmesan and parsley. Enjoy ☺

Click the link for our cooking demo on this recipe

<https://youtu.be/dtkKHYDrSYg>