

VEGAN & GLUTEN-FREE SPAGHETTI AGLIO E OLIO



Enjoy this **CLASSIC** recipe with **SIMPLE** ingredients paired with your **FAVORITE** MaryRuth's mocktail!

✦ INGREDIENTS ✦



1/2 Cup
MaryRuth's Iced Pressed[®]
Extra Virgin Olive Oil



1 lb
Gluten-Free Spaghetti



6
Garlic Cloves



1/4 Cup
Chopped Parsely



1/2-3/4 Cup
Reserved Pasta Water



1/2
Lemon



Pinch
of Chili Flakes



Fresh Cracked Black
Pepper



Salt
(To Taste)

✦ INSTRUCTIONS ✦

1. Bring a large pot of lightly salted water to a boil and cook spaghetti according to package directions until almost al dente.
2. After the pasta has been cooking for a few minutes, heat the olive oil in a large pan over medium heat.
3. Add the sliced garlic and crushed red pepper flakes and sauté for 3 to 5 minutes or until the garlic is lightly golden (don't let it burn!).
4. When the pasta is almost al dente, reserve 1/2-3/4 cup of the hot starchy pasta water and drain the rest.
5. Transfer the spaghetti to the pan along with your reserved pasta water and toss in the garlic sauce with tongs until coated.
6. Squeeze the juice from 1/2 a lemon, add parsley, additional salt, and freshly cracked black pepper (if desired) to the pasta, and toss again.
7. Serve immediately while it's hot, garnished with any additional toppings that you'd like!