

Recipe

Aglione, Olio, Peperoncino

Ingredients

2-3 cloves of garlic, sliced into rounds

8 oz. of spaghetti, cooked

1/2 tsp. or red chili flakes or dried peperoncino

1/4 cup cup of extra virgin olive oil

2 anchovy fillets (oil-cured)

1/2 cup of flat-leaf parsley, roughly chopped

1/2 cup of pan-toasted breadcrumbs

Serves 4. Cooking time: 30 minutes.

Directions

- Cook the spaghetti for 8-10 minutes—until it's *al dente* (chewy but not tough). While the water is starting to boil, rough-chop the parsley leaves and slice the garlic cloves into small slivers (rounds).
- Next, heat the olive oil in a skillet over medium heat. Add the anchovies to the warmed oil and let them sizzle for 1 minute. With a big wooden spoon, mix the anchovies around the skillet. They should begin to break down and infuse into the heating oil.
- Add the red chili flake and the garlic slices to the hot oil. Cook for 3 minutes, allowing both the chili flake and garlic to perfume the oil. The garlic will turn



- aromatic and then begin to brown. (Be careful that the garlic doesn't burn—light-brown is good, dark brown is bitter. When the garlic turns aromatic, turn off the heat completely.
- In a separate bowl, mix the breadcrumbs or Panko with 1 tbs. of extra virgin olive oil. Stir with a fork until the oil glazes all the crumbs. Heat a different skillet over medium-low heat. Add the breadcrumbs and toss and toast them for a couple of minutes. They should sizzle and turn a light golden-brown in color.
- Drain the cooked pasta. Transfer the hot pasta to the pan with the garlic-anchovy-oil mix. Toss the spaghetti in the flavored oil. Now, crown your spaghetti with both the fresh-chopped parsley and the toasty breadcrumbs. Toss it all together one last time—mixing all of the ingredients. Serve immediately, while hot and the crumbs are crunchy.

Chef's Notes

