

# Recipe

## SPAGHETTIAGLIO OGLIO EPEPPERONCINO

### *Ingredients*

*Serves 4 people*

5 tablespoons Oliva Dorata Chilli Infused Extra Virgin Olive Oil  
2 garlic cloves, thinly sliced  
1 fresh flat-leaf parsley sprig, chopped  
350g spaghetti  
salt  
grated parmesan

### *Method*

**PREP** Heat the oil in a small saucepan, add the garlic & cook over a low heat for a few minutes until the garlic is golden brown. Season lightly with salt, remove the pan from the heat & add the parsley.

**COOK** Place the spaghetti in a large pan of salted, boiling water until al dente, then drain, toss with the garlic & chilli oil.

**SERVE** Enjoy with a dusting of parmesan

*Oliva Dorata*