Pasta aglio e olio

Yum

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pasta-aglio-e-olio.jpg Based on Babish

Ingredients

- Salt
- Pepper
- 500g spaghetti or pasta of your own preference
- Boatload of root parsley leaves
- Half a lemon
- Olive oil
- 6-8 decently sized garlic cloves
- Chili flakes
- Shredded parmesan (optional)

Directions

1. Put heavily salted water for pasta in a large pot to boil.
2. Peel the garlic and slice it into thin pieces.
3. Remove all or at least the bigger stems from the parsley, cut very finely.
4. Wait for pasta to be done or nearly done. You will need a bit of the cooking water for later.
5. Pour a bunch of olive oil into a frying pan, set it to medium heat
6. Once the pan is shimmering, add the sliced garlic. When it starts going brown, remove the pan from heat.
7. Add the chili flakes. Let the garlic cook until golden brown(on residual heat)
8. Pour in a bit of water you saved from the pasta.
9. Put the parsley in and mix. Squeeze half a lemon onto it. Salt and pepper to taste and give it a final stir.
10. Optionally serve with shredded parmesan.