Pasta with Garlic and Oil
SERVES 4 TO 6
1. Adjust oven rack to lower-middle position, set large heatproof serving bowl on rack, and heat oven to 200 degrees. Bring 4 quarts water to boil in large pot. Add pasta and 1 tablespoon salt and cook, stirring often, until al dente. Reserve ⅓ cup cooking water, then drain pasta and transfer it to warmed serving bowl.

2. Meanwhile, combine 3 tablespoons oil, 3 tablespoons garlic, and ½ teaspoon salt in 10-inch nonstick skillet; cook over low heat, stirring constantly, until garlic foams and is sticky and straw-colored, 10 to 12 minutes. Off heat, add remaining 1 tablespoon garlic, pepper flakes, parsley, lemon juice, and 2 tablespoons pasta cooking water to skillet and stir well to keep garlic from clumping.

3. Add remaining 3 tablespoons oil and remaining reserved pasta cooking water to pasta and toss to coat. Add garlic mixture and ⅔ teaspoon salt to pasta; toss well to combine. Serve immediately, sprinkling individual bowls with Parmesan, if desired.

For a twist on pasta with garlic and oil, try sprinkling toasted bread crumbs over individual bowls, but prepare them before proceeding with the pasta recipe.

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**1 pound spaghetti**

**Salt**

**6 tablespoons extra-virgin olive oil**

**¼ cup minced garlic (about 20 medium cloves from 1 to 2 heads)**

**¾ teaspoon red pepper flakes**

**3 tablespoons chopped fresh parsley**

**2 teaspoons lemon juice**

**1 ounce Parmesan cheese, coarsely grated (⅓ cup) (optional)**

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