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TEST KITCHEN


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Pasta with Garlic and Oil

SERVES 4 TO 6

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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.

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 (½ cup) (optional)

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 ½ 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 ¾ teaspoon salt to pasta; toss well to combine. Serve immediately, sprinkling individual bowls with Parmesan, if desired.