

RACHIELE/TUCCI FAMILY RECIPE

This is one of my all time favorite quick meals. This is true comfort food that can be prepared in minutes.

SPAGHETTI AGLIO E OLIO

Spaghetti with Garlic and Oil

(Makes 4 Servings)

1 pound linguine

¼ teaspoon paprika

½ cup olive oil

Kosher salt

3 Cloves garlic, cut into 1/8-inch-thick slices

Bring a large pot of salted water to boil and cook the pasta, following the package instructions, until *al dente*.

Meanwhile, warm the olive oil in a small saute pan set over medium heat. Add the garlic and cook until it colors slightly but does not brown, about 3 minutes. Remove from the heat and set aside.

Drain the pasta and place in a serving bowl. Add the oil and garlic and toss. Sprinkle with the paprika and serve immediately, adding salt to taste.

One of our copper heat diffusers
Will keep your butter from
Burning!