

Spaghetti aglio e olio con peperone dolce



SPAGHETTI AGLIO E OLIO CON PEPERONE DOLCE Spaghetti garlic, oil and sweet pepper

4 PEOPLE

PREPARATION 5 MIN

COOKING TIME 15 MIN

INGREDIENTS

400 gr of spaghetti alla chitarra

3 cloves of red garlic

6 tablespoons of excellent quality extra virgin olive oil

1 tablespoon of chopped sweet pepper

Fine salt

Coarse salt for the pasta

Boil a large pot with 4 liters of water
(1 liter of water for every 100 grams of pasta).

Meanwhile prepare the dressing sauce.

In a saucepan heat 6 tablespoons of oil (1.5 per person)
and cook 3 cloves of red garlic, cut in half, over low heat.

As soon as they become golden, remove the saucepan from the heat and add the
sweet pepper, stir quickly.

Add a ladle of boiling water taken from the pasta pot and cook for 2 minutes on
low heat.

Salt and turn off the heat.

Drain the pasta al dente and sauté in the pan.

Serve very hot.

BUON APPETITO!

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