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Spaghetti aglio e olio with all-o the parsley

Even when there is nothing to eat, there is always spaghetti aglio e olio. There's lots of parsley in this version – maybe enough to convince yourself you're getting a serving of greens. Keep this dish in mind when you're staring down a bunch of herbs in the crisper drawer.

From the Market

Parsley

At Home

Salt and pepper
Spaghetti
Olive Oil
Garlic
Anchovy fillets
Crushed red pepper
Parmigiano

Spin It

Basil would lend more aromatic, sweeter notes and can replace part or all of the parsley.

½ cup chives in place of parsley would amplify the garlicky and pungent flavors.

Spin it

Any other long pasta, such as bucatini or linguine, can replace the spaghetti.

4 servings

Kosher salt, freshly ground pepper
1 pound spaghetti
⅓ cup extra-virgin olive oil
10 garlic cloves, smashed
2 oil-packed anchovy fillets (optional)
½ teaspoon crushed red pepper, plus more for serving
1 cup lightly packed chopped fresh parsley leaves and tender stems
Parmigiano, for serving

Bring a large pot of salted water to a boil for pasta. Add pasta and set a timer for 2 to 3 minutes less than package instructions (it should be very al dente and will finish cooking in the sauce).



Meanwhile, in a large skillet or Dutch oven, heat oil and garlic over medium heat, stirring occasionally, until bubbles appear and garlic is starting to turn translucent, 2 to 3 minutes. Season garlic with salt and pepper (I like a lot of pepper, and I like how its flavor opens up in the oil). Continue cooking, breaking garlic into smaller pieces with the edge of a wooden spoon, until golden brown and softened, 3 to 4 minutes more. Add anchovies (if using) and crushed red pepper and stir until anchovies disintegrate, about 1 minute. If pasta is not yet done, slide skillet off heat.

Scoop out a cup of pasta cooking liquid, then drain spaghetti and transfer to skillet along with $\frac{1}{2}$ cup pasta water. Bring to a simmer over medium heat, add parsley, and cook, tossing constantly with tongs and adding more pasta water as needed, until pasta is al dente and sauce is just thick enough to coat pasta but there's still plenty of extra sauce in skillet, 2 to 3 minutes.

Serve with more crushed red pepper and Parmigiano for grating over.

