



Garlic and olive oil pasta



Categoria
Massas



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Select



Com quem?
Select



Nº de pessoas
4 pessoas

Ingredientes

 To taste: Gallo Extra Virgin

- 500g of spaghetti pasta
- 2,5l of water
- 1 chopped garlic clove
- Chopped chives, to taste
- Grated Parmesan cheese, to taste
- Black pepper, to taste
- Salt, to taste

1

Put approximately 2.5 liters of water in a saucepan and bring to the boil.

2

When it comes to the boil, add the salt, the pasta without breaking and 2 tablespoons of Gallo Extra Virgin.

3

Cook until al dente. Turn off the heat, drain the pasta and set aside.

4

Mash the garlic cloves well with the salt to form a paste.

5

Bring the pan to a boil over medium heat, add Gallo Extra Virgin, the crushed garlic and sauté until it begins to brown.

6

Then add the cooked spaghetti, mixing well so that it sticks.

7

Adjust the salt, add the black pepper and stir well.

8

Turn off the heat, serve and finish with chopped chives and grated Parmesan cheese. Turn off the heat, serve and finish with chopped chives and grated Parmesan cheese.

Produtos utilizados



Extra Virgin
Extra Virgin Olive Oil



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