



Aglio e Olio by the Sea

Note from Chérie: Skip the clams and squid ink linguine for the classic version of Aglio e Olio.

Heat olive oil over medium heat. Add garlic, stirring frequently until just beginning to golden. Add red pepper flakes, stir, and cook for a minute or so.

Cooking time: 10 minutes prep, 20 minutes active

Serves 2-3 as an entrée

4 ounces dried squid ink spaghetti

1 6.5-ounce can of whole clams

2/3 cup of good-quality olive oil

12 garlic cloves, thinly sliced

1 tablespoon crushed red pepper flakes

1 cup of fresh parsley, minced

1 and 1/3 cup of parmesan cheese, grated against a microplane

2-3 tablespoons of butter

Juice from 1/2 lemon

Salt to taste

Meanwhile, bring a large pot of salted water to a boil and add spaghetti, cooking until just a few minutes before your desired degree of al dente. *Feel free to turn the heat down to its lowest setting if the garlic doesn't need any more time while the pasta cooks.*

Scoop pasta out of the water and into your pan and toss until thoroughly coated with the garlic oil. Add a can of clams along with their juice, give them another toss to combine, and remove the pan from heat. Add parsley, parmesan, a squeeze of lemon, and stir to combine. Add butter and an additional 2-4 tablespoons of pasta water to create an emulsion. Salt to taste and serve alongside fresh bread or a simple salad such as arugula dressed in olive oil, lemon, and salt.

SOURCE: [THESAVERY.SUBSTACK.COM](http://thesavory.substack.com)