



## 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



*Mais receitas em*  
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