



# CA' MOMI

HEARTCRAFTED IN THE NAPA VALLEY

## SPAGHETTI AGLIO, OLIO E PEPERONCINO

(spaghetti with garlic, olive oil and peperoncini)

This is what Italians whip up when there's nothing else in the fridge... or at the end of a late night out. It also makes a great, simple pasta course in a larger family feast.

Serves 4

1/2 cup olive oil

4 garlic cloves, finely chopped

1/2 fresh peperoncino chili pepper, seeded and chopped (or 1-2 pinches of dried red pepper flakes)

1 large sprig of Italian parsley, leaves removed and chopped (if you have it)

12 oz spaghetti

salt

Bring a large pot of water to a boil for the spaghetti. As it's heating, chop the garlic, chilies and parsley and set aside. When the water is boiling, add a big pinch of salt, then cook spaghetti until the spaghetti is al dente. While that's cooking, heat the olive oil with the chopped garlic and chilies over medium low heat in a sauté pan large enough to hold your pasta. Cook until the garlic is golden, but not yet brown. Remove the sauté pan from the heat, season with a pinch of salt and stir in the chopped parsley. When the pasta is cooked al dente, drain it and toss it with the seasoned oil in the sauté pan. Serve immediately.

This simple, flavorful dish is fantastic with our Rosso and Bianco di Ca'Momi – whichever color you prefer!