

Spaghetti Aglio e Olio

This recipe is so special to me. When I first moved to the UK, I lived over an Italian restaurant and used to go downstairs to eat this meal all the time. This is the perfect, easy midweek meal for the whole family to enjoy.

Serves 2

Ingredients

200g spaghetti

6 garlic cloves, thinly sliced

olive oil

2 large sun-dried tomatoes, finely chopped

1 tsp chilli garlic paste

handful flat-leaf parsley, roughly chopped

Method

- Bring a large pan of salted water to a boil. Add the spaghetti and cook according to packet instructions.- Add 5 tbsp of oil to a hot pan. Add the garlic and cook on low-medium heat until it starts to golden.
- Add the sun-dried tomatoes along with 1 tbsp of oil from the jar.
- Add the chilli garlic paste and stir to combine.
- Use some tongs to transfer the cooked spaghetti into the pan. Stir to combine.
- Add the parsley and stir through. Time to plate up, garnish with a sprinkle of black pepper, and enjoy!