



Bacon Spaghetti Aglio Olio

Servings: 6

Prep Time: 10min

Cook Time: 10min



Ingredients

- 400 grams Spaghetti
- 6 strips Bacon (, diced)
- 1 teaspoon Olive Oil (optional)
- 6 – 7 Cloves Garlic (, finely chopped)
- 3/4 teaspoon Chili (Flakes)
- 1/4 cup Parsley (fresh , finely chopped)

Directions

1. Boil spaghetti in salted water as per package directions until al dente. Reserve cup of the pasta water before draining the pasta.
2. While the pasta is boiling, heat a large pan or skillet and add the diced bacon to it. Cook till the bacon is slightly crisp and light brown. Remove bacon on a plate with a slotted spoon, reserving bacon fat in the pan. Leave the flame on.
3. Add olive oil to the pan, if using, along with the chopped garlic. Saute for a minute or so and add the chili flakes. Cook for 30 seconds and add the reserved pasta water. Bring this to a boil and continue boiling till the liquid reduces by half.
4. Add spaghetti, salt and bacon to the pan, and cook till the liquid is reduced to a thick sauce which coats the pasta. Stir in parsley and let it rest for five minutes before serving.