

# GREEN GARLIC

## Spaghetti with Green Garlic Sauce



### INGREDIENTS

31 Lb. Spaghetti + salt for  
the pot

1/3 C. olive oil

1/4 + C. water

3 heads of green garlic, thinly sliced

1+ Tbs. of chopped parsley

pinch of red pepper flakes

minced green garlic leaves for garnish

### STEPS

Cook the spaghetti in a large pot of salted water until 'al dente'. Reserve 1 cup of the pasta water before draining.

Heat the olive oil in a large 3 quart saucepan over medium heat. Add the garlic, parsley, pepper flakes and 1/4 cup of water to the oil.

Cover and sweat, stirring occasionally, until soft; adding more water if necessary to keep garlic from caramelizing too much.

Add the cooked pasta to the garlic mixture and toss well to combine.

Add some of the reserved pasta water if necessary to bring sauce to a creamy consistency.

Garnish with minced garlic leaves and a drizzle of olive oil.

### RECIPE SOURCE

An adaptation of an original recipe by  
Alice Waters by

<https://www.serious-eats.com/alice-waters-spaghetti-with-green-garlic>