



Spaghetti Cacio e Pepe

Ingredients:

- 1 pound spaghetti
- 6 T olive oil
- 2 cloves garlic, minced (optional)
- 2 teaspoons ground black pepper
- 1 $\frac{3}{4}$ cups grated powdered cheese

Directions:

1. Bring a large pot of water to a boil. Cook spaghetti in boiling water, stirring occasionally for about ten minutes. Drain spaghetti.
2. Heat olive oil in a large skillet over medium heat. Cook and stir garlic and pepper in hot oil until fragrant
3. Add cooked spaghetti and Pecorino Romano cheese. Stir until cheese is melted, about 1 minute.
4. Stir in more cooking water as needed, 1 tablespoon at a time, until sauce coats spaghetti, about 1 minute more.

