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# Linguini Aglio e Olio

## Description

*/\*-->\*/* A classic Italian dish with a Chef Maka twist.

Yield: 4 Servings

## Ingredients

16 oz linguini pasta  
1/2 cup olive oil  
1/4 cup garlic (sliced)  
1 tsp chili flakes  
salt  
pepper  
2 cup spinach  
1/4 cup capers (optional)  
lemon  
1 cup parmesan cheese (grated)

Cooking Time: 35 min

## Instructions

In a large pot, bring water to a boil then add pasta. Cook until al dente, about 7 to 10 minutes. While pasta is cooking, heat oil in large sauté pan on medium heat. Add garlic and chili flakes and cook for 3 to 5 minutes, until garlic is fragrant and turns light brown. Season the garlic and chili flakes with salt and pepper to taste. Strain the pasta but reserve some of the liquid. Add the pasta and liquid into the large sauté pan with the garlic and chili flakes. Add the spinach, capers, a squeeze of lemon juice and toss together. Season with salt, pepper, and parmesan cheese and serve.

## Recipe brought to you by:

Chef Maka Kwon

## Source:

Chef Maka Kwon