

# Creamy Cacio e pepe with Chili Flakes

4 servings



## INGREDIENTS

8 oz Spaghetti  
3 TBSP EVOO  
1 Clove Garlic minced  
½ tsp chili flakes  
¼ tsp Black Pepper  
1 Cup Pecorino Romano  
6 Sprigs of Thyme (optional)  
To taste - salt and pepper



## DIRECTIONS

1. Bring a large pot of water to a boil, season it lightly with sea salt, cook pasta one minute less than package directions; reserve 1 cup of pasta water.
2. Meanwhile, in a skillet sauté garlic, olive oil, chili flakes and 4 sprigs of thyme. When the oil starts frying add 2/3 cup pasta cooking water and bring to a simmer. Stir in pasta and gently toss to combine; season with salt and pepper, to taste.
3. Toss pasta with thyme mixture over high heat for one minute. Turn off heat, discard sprigs of thyme, stir in black pepper, cheese and 1/3 cup of reserved cooking water. Mix well until well combined.
4. Finish with more black pepper and garnish with thyme leaves over the top.