Oklahoma Cooks

Della Terra Spaghetti with tomato sauce Originally aired 2/4/12
(Serves 4)

**Ingredients:**
- 2 Tb. extra virgin olive oil
- 2 cloves garlic, sliced thin
- ½ tsp. crushed red pepper
- 1 cup San Marzano tomatoes, crushed
- Salt to taste
- 1 Tb. plus 1 tsp. Italian parsley, chopped
- 1 lb. Della Terra Spaghetti
- 1 Gal. salted boiling water

**Equipment needed:**
- sauté pan
Instructions:

1. Bring 1 gallon of water to a boil and add enough kosher salt to make it taste like the sea.
2. Preheat a 10 inch sauté pan on medium low. Add the olive oil and garlic. Cook the garlic until lightly toasted.
3. Add the crushed red pepper and tomatoes and continue to cook on medium low while you cook the spaghetti.
4. Add the spaghetti to the boiling salted water and cook for about 5 to 6 minutes or until al dente.
5. Drain the spaghetti and add it to the sauté pan. Continue to cook the pasta in the pan for another 45 seconds to minute.
6. Garnish with the chopped parsley and portion onto 4 pasta bowls. Enjoy!