

Pici all'Aglione - Pasta with Garlic Sauce

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Toscana is celebrated for a rustic cuisine that showcases simple ingredients in flavorful recipes, like this traditional pasta in spicy tomato-garlic sauce.

COURSE: Primo piatto

DIFFICULTY: Easy

PREPARATION TIME: 40 minutes

Created by Sieneese pastaii — pasta makers — pici are thick strands of pasta made with a simple dough of flour and water that is cut into strips and then hand-rolled. With a perfect al dente bite, the pasta pairs well with a variety of pairings, from smooth tomato sauce to hearty meat ragu. Whether you're cooking at home or dining out, pici offer a rustic taste of the Tuscan kitchen.



Yield: 6 servings

1 pound pici
1 (28-ounce) can whole peeled tomatoes, crushed
4 to 6 garlic cloves
Extra virgin olive oil, to taste
Pinch of arrabbiata peperoncini-sea salt mix
3 sprigs fresh basil, torn
Salt & pepper, to taste

In a large skillet, heat about 2 tablespoons of the olive oil over medium-high heat. Add the garlic and peperoncini. When the garlic becomes fragrant, add the crushed tomatoes, and cook for 20 minutes until reduced to a sauce. Season with salt and pepper, and remove from the heat.

Add the pici to a pot of salted boiling water, and stir. Cook until al dente. Ladle out $\frac{1}{2}$ cup of the pasta water, then drain the pasta. Add the pasta to the sauce, toss, and cook together over medium heat for 1 minute. Add the pasta water as needed to make the sauce slightly loose and glossy.

Place the pasta on warmed plates, add a final drizzle of extra virgin olive oil, top with the fresh basil, and serve immediately.

Buon appetito!

This recipe was first published courtesy of [Eataly Magazine](#) [2].

Find the original recipe [here](#) [3].



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