

SPAGHETTI ALL'ASSASSINA RECIPE

Cooking Time

- **Prep Time:** 5 minutes
 - **Cooking Time:** 15 minutes
 - **Total Time:** 20 minutes
 - **Servings:** 4
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Ingredients

- **14 oz (400 g) spaghetti**
 - **8 tbsp olive oil**
 - **4 garlic cloves, minced**
 - **2 tsp red chili flakes** (or to taste)
 - **2 cups (500 ml) tomato purée**
 - **4 cups (1 liter) water or vegetable broth**, kept warm
 - **Salt**, to taste
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Step-by-Step Method

1. Prepare the Sauce

Heat **4 tablespoons of olive oil** in a large, wide, flat-bottomed skillet over medium heat.

Add the minced garlic and chili flakes and cook for **1–2 minutes**, until fragrant.

Don't let the garlic burn — bitterness is the wrong kind of killer.

Stir in the tomato purée and cook for **5 minutes**, allowing it to thicken slightly.

2. Toast the Spaghetti

Push the sauce to one side of the skillet.

Add the remaining **4 tablespoons of olive oil** to the empty side, then lay the **uncooked spaghetti** directly into the pan, spreading them as evenly as possible.

Toast for **2–3 minutes**, letting the spaghetti brown slightly. Some dark spots are good — carbonized bitterness is not.

3. Cook the Pasta in the Sauce

Start adding the **warm water or broth, one ladle at a time**, directly into the pan.

Let the liquid reduce before adding more, gently moving the spaghetti occasionally to prevent sticking — **but don't over-stir**.

That controlled sticking is what creates the signature crispy texture.

Continue cooking and adding liquid for **10–12 minutes**, until the spaghetti are **al dente**, deeply red, slightly smoky, and beautifully caramelized.

4. Serve

Season with salt to taste.

Serve immediately, optionally finished with extra chili flakes for the brave.