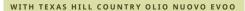
## Cacio e Pepe





## Ingredients

- 6 oz thin spaghetti, spaghetti or bucatini pasta
- 2 tbsp Olio Nuevo Extra Virgin Olive Oil
- ½ tbsp fresh cracked black pepper
- ¾ cup grated pecorino romano cheese
- Kosher salt for pasta water



Notes	

## Directions

- 1. Bring 3 quarts of salted water to a boil in a large pot. Add pasta and cook until al dente, drain, reserving ¾ c of the pasta water.
- 2.In a 12 inch, heavy-bottom sauté pan, heat Olio Nuovo over medium heat and add the cracked black pepper and swirl until toasted and fragrant.
- 3.Add ½ c of the reserved pasta water and bring to a simmer.
- 4. Add pasta and pecorino romano cheese, toss until the cheese melts. Thoroughly coat pasta with sauce.
- 5. Cook until pasta is tender and add more pasta water if the pasta starts to dry out. Serve immediately.