

Cacio e Pepe

WITH TEXAS HILL COUNTRY OLIO NUOVO EVOO



Ingredients

- 6 oz thin spaghetti, spaghetti or bucatini pasta
- 2 tbsp Olio Nuovo 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-bottomed 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.