

# Midnight Pasta With Roasted Garlic, Olive Oil and Chile



Johnny Miller for The New York Times

By [Ali Slagle](#)

Time 1 hour

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## INGREDIENTS

Yield: 4 servings

- 1 large head of garlic
- Kosher salt
- ½ cup plus 1 teaspoon extra-virgin olive oil
- 1 cup firmly packed parsley leaves

## PREPARATION

### Step 1

Heat the oven to 400 degrees. Cut off the top ¼ inch of the head of garlic to expose the top of the cloves, then place on a piece of foil, cut-side up. Sprinkle exposed cloves with salt, then drizzle with 1 teaspoon oil. Wrap the garlic in the foil and roast until soft and golden brown, 40 to 50 minutes.

1 pound spaghetti or other long pasta

½ teaspoon red-pepper flakes, plus more for garnish

Black pepper

Freshly grated Parmesan, for serving

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## Step 2

When you're ready to make the pasta, bring a large pot of salted water to a boil. Finely chop the parsley leaves. Add pasta to the boiling water and cook according to package instructions until al dente. Reserve 1 cup of the pasta water, then drain the pasta.

## Step 3

While the pasta cooks, in a large Dutch oven or skillet, heat the remaining ½ cup oil over medium heat. Squeeze the roasted garlic cloves into the oil and cook, breaking them up with your spoon, until very fragrant, 2 to 3 minutes. Add the red-pepper flakes and a few generous grinds of pepper. Remove the pan from the heat to infuse the oil while the pasta finishes cooking.

## Step 4

When the pasta's done, heat the garlic oil over medium, then add the cooked pasta, ½ cup reserved pasta water and the parsley, and simmer, tossing constantly and adding more pasta water as needed, until the pasta is glossed with sauce.

## Step 5

Serve with more red-pepper flakes, black pepper and Parmesan.

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