

## **Pasta with Chilies**

*From Letizia Einy*

Serves 6

### Ingredients

1 lb orecchiette pasta

4 tablespoons olive oil divided

3 tablespoons chopped garlic

2 fresh jalapeno peppers sliced thin, plus extra for garnish

2 cups grated Gruyere cheese

### Directions

Prepare pasta and drain, reserving  $\frac{1}{2}$  cup pasta water.

Heat 2 tablespoons of olive oil in a large skillet. Add garlic and chilies. Sautee two minutes.

Add pasta,  $\frac{1}{2}$  cup reserved water, remaining 2 tablespoons olive oil, and cheese. Turn heat to high and stir constantly.

When liquid has evaporated, transfer to bowls and garnish with extra jalapenos.