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Spaghetti with Fresh Soppresata

## Introduction

Spaghetti with fresh soppresata offers a delightful combination of flavors that exemplifies the beauty of Italian cooking. This simple yet robust dish highlights the qualities of high-quality ingredients, including the rich flavors of soppresata, a cured Italian salami. The balance of spices, garlic, and a touch of red pepper flakes creates a dish that is both comforting and satisfying, making it perfect for a weeknight meal or a special occasion.

## Detailed Ingredients with measures

- Spaghetti: 12 ounces
- Fresh soppresata: 4 ounces, sliced
- Extra-virgin olive oil: 3 tablespoons
- Garlic: 3 cloves, thinly sliced
- Crushed red pepper flakes: 1 teaspoon
- Fresh parsley: ¼ cup, chopped
- Parmesan cheese: for serving, freshly grated
- Salt: to taste
- Black pepper: to taste

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 30 minutes

Yield: 4 servings



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## Detailed Directions and Instructions

### Step 1: Cook the Pasta

Fill a large pot with water and bring it to a boil. Once boiling, generously salt the water. Add spaghetti and cook until al dente according to package instructions. Reserve 1 cup of pasta cooking water, then drain the spaghetti.

### Step 2: Prepare the Sauce

In a large skillet, heat olive oil over medium heat. Add chopped soppresata and cook until crispy, about 3-5 minutes.

### Step 3: Combine Ingredients

Add minced garlic to the skillet with soppresata and cook for an additional minute until fragrant. Immediately add the drained spaghetti to the skillet and toss to combine.

### Step 4: Add Pasta Water

Gradually add the reserved pasta cooking water, beginning with ½ cup, to the skillet while tossing the spaghetti. Continue adding more water until the sauce reaches your desired consistency.

### Step 5: Final Touches

Remove the skillet from heat. Stir in chopped parsley, grated Parmesan cheese, and adjust seasoning with salt and pepper to taste.

### Step 6: Serve

Divide the spaghetti among serving plates. Garnish with additional Parmesan cheese and parsley if desired, then serve immediately.

## Notes

### **Ingredient Variations**

You can substitute soppressata with other cured meats like salami or pancetta if preferred.

### **Serving Suggestions**

Pair the dish with a fresh salad or crusty bread to complete the meal.

### **Storage Information**

Leftover pasta can be stored in an airtight container in the refrigerator for up to 3 days. Reheat gently with a splash of water to revive the sauce.



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**Cook techniques**

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