



www.savorydiscovery.com

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



Spaghetti with Fresh Soppresata

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.



www.savorydiscovery.com

Spaghetti with Fresh Soppresata

Cook techniques

Click next page below