



Cacio e Pepe

Ingredients:

- **1 1/4 Cups** Grated Parmesan Cheese
- **1 Pound (1 Box)** Spaghetti Noodles
- **2 Tsp** Pepper
- Salt

Instructions

1. Put a large pot of water on the stovetop and let the water boil.
2. In the meantime, add two-thirds of parmesan cheese to large bowl. Add the pepper to bowl of cheese.
3. Once the water is boiling, cook the spaghetti according to package instructions.
4. Add the spaghetti and some pasta water to the bowl of parmesan cheese and pepper. Mix the pasta and cheese with tongs, until cheese melts and makes a creamy sauce that coats the pasta (If you want a creamier sauce, add more pasta water!)
5. Season to taste with more pepper and salt. Sprinkle a little parmesan cheese on top of you would like.
6. Serve and enjoy!