

Spaghetti All'Assassina

As Seen on Tik Tok

Ingredients

2 cups chicken broth
¼ cup tomato paste
6-8 cloves of garlic, minced
2 teaspoons red pepper flakes
1 can tomato sauce
2-3 Tb olive oil
10 ounces spaghetti
salt
2 burrata cheese balls
3-4 basil leaves for garnish

Instructions

1. Warm the broth in a saucepan and add the tomato paste. Whisk until smooth. Keep on low heat.
2. In a 10 inch skillet heat olive oil. Add minced garlic cloves and cook until lightly brown. Add red pepper flakes. Once it's heated and fragrant, add the tomato sauce to the pan and stir.
3. Add the uncooked pasta and ladle 2 scoops of broth to pasta, allowing it to sizzle. Separate the strands and continue the process by letting the pasta cook, then add broth, loosening it up and scraping with a spatula.
4. After the broth has been added & cooked down repeatedly, test the pasta for doneness. Turn up the heat for the last 5 minutes while you let the pasta sizzle and char.
5. Plate the spaghetti, adding torn pieces of burrata and its cream on top. Garnish with basil leaves.

Spaghetti All'Assassina

from Cooks Illustrated

Ingredients

(a splatter screen is recommended)
6 cups water
¼ cup tomato paste
1 tsp sugar
1/3 cup plus 2 tablespoons EVOO, divided
2 garlic cloves, minced
½ – ¾ teaspoon red pepper flakes
1 cup tomato passata di pomodoro (strained tomatoes) Pomi brand
1 ¾ teaspoons table salt
12 ounces spaghetti

Instructions

1. Whisk water, tomato paste, and sugar together in medium saucepan. Bring to simmer over medium-high heat then reduce to low to keep the broth warm.
2. Heat 1/3 cup oil, garlic and pepper flakes in a 12 inch non stick skillet over medium-high heat. Cook, stirring frequently with long-handled spatula, until garlic is golden brown, about 2 minutes. Stir in passata and salt. Cook, stirring frequently, until sauce thickens and oil around the edges begins to sizzle, about 4 minutes.
3. Add pasta in an even layer and increase heat to medium-high. Add 1 cup of tomato broth and cook, pushing between pasta strands frequently with the spatula to prevent clumping, until broth has been mostly absorbed by pasta about 4-5 minutes. Add 1 cup of broth and cook, shaking skillet occasionally and continuing to prod pasta strands with spatula until broth has been absorbed by the pasta and sauce begins to sizzle, about 5-7 minutes.
4. Using 2 thin spatulas, gently flip half the pasta so bottom is on top and spread into an even layer. Repeat with remaining pasta. Add 1 cup and cook, continuing to shake and prod pasta until broth is absorbed. Repeat dividing and flipping pasta.
5. Add 1 cup of broth and repeat cooking until sauce begins to sizzle, 5-7 minutes. Pasta should be firm but cooked through. If not, add remaining cup of broth, ½ at a time, and continue to cook, checking frequently until pasta is cooked through.
6. Increase heat to high and cook pasta, without moving it, until underside is deeply browned and crisp and some strands are beginning to char, 3-5 minutes. Remove from heat and drizzle with remaining two tablespoons of olive oil. Serve immediately.