

# CACIO E PEPE

dinner



## Ingredients

- + Olive Oil
- + 16 oz. Chickpea Spaghetti Pasta
- + 2 cups Grated Romano Cheese
- + 1 cup Grated Parmesan Cheese
- + Peppercorns (Or Regular Pepper)

### Quick Note About Chickpea Pasta:

It is an easy substitute made solely from chickpeas (no flour). I swear it tastes the same! It also has less carbs, more protein, and more fiber! Banza is the brand I love to buy instore.

## Instructions

1. Grate all the cheese first, because it takes some time. Then mix the Parmesan and Romano together in one bowl.
2. Bring water to boil in a tall pot, drizzle a little olive oil in the water to prevent the pasta from sticking. \*Don't add salt, the cheese added later is already salty.
3. Place pasta in the pot and cook until the pasta is al dente. Chickpea pasta cooks a lot faster than regular pasta so watch it carefully.
4. Once the pasta is done, set aside 3-4 cups of the pasta water and drain the rest.
5. Place the cooked pasta in a large saucepan over medium heat. Pour 2 cups of water over the pasta and begin adding in the cheese. Toss the pasta using tongs\* to mix in the cheese. (\*Skilled chefs can toss and flip the pasta without tongs; however, I am not that talented.)
6. If the pasta gets to be too dry, then add more water. If the pasta gets too watery, then add more cheese. Repeat these steps until you achieve a creamy consistency.
7. Place the peppercorn in a separate saucepan and cook on medium-high for two minutes, then crush with mortar and pestle. (Optional)
8. Plate the pasta and top with pepper.
9. DEVOUR!

Note: This pasta already has a ton of protein from the chickpeas, but it pairs well with a baked panko chicken.

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