

Chef John39s Pasta con le Sarde

Jacob · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

4

Description

This is my version of Sicily's wonderful pasta con le sarde. I'm not a survivalist, but like any responsible chef, I like to have a few cans of sardines stocked away just in case. If times ever get tough, I could survive for hours, maybe days on them.

Ingredients

- 6 tablespoons extra-virgin olive oil
- divided - $\frac{3}{4}$ cup dry bread crumbs - 1 pinch saffron - $\frac{1}{4}$ cup white wine - 8 ounces bucatini pasta - 1 cup diced yellow onion - 1 cup diced fennel bulb - 1 pinch salt
- or to taste - $\frac{1}{4}$ cup golden raisins - 2 cloves garlic
- minced - 1 anchovy fillet - $\frac{1}{4}$ cup toasted pine nuts - 1 pinch red pepper flakes - 2 (4 ounce) cans sardines packed in oil
- drained and crumbled - 3 tablespoons chopped fennel fronds
- or more to taste

Instructions

1. Heat 2 tablespoons oil in a skillet over medium heat. Add bread crumbs; cook and stir until crispy and toasted
2. 2 to 5 minutes. Transfer bread crumbs to a bowl. Grind saffron threads with a mortar and pestle; pour white wine into the mortar and stir to combine. Bring a large pot of lightly salted water to a boil. Cook bucatini in boiling water
3. stirring occasionally
4. until almost fully cooked through but still firm to the bite
5. 10 to 11 minutes. Drain
6. reserving 1/2 cup of the pasta water. Heat remaining 4 tablespoons olive oil in large skillet over medium heat. Add onion
7. fennel
8. and salt; cook and stir until onion is soft
9. about 10 minutes. Add raisins
10. garlic
11. and anchovy; cook and stir until heated through
12. about 1 minute. Pour wine mixture into the skillet and cook until almost evaporated
13. about 2 minutes. Pour 1 ladleful reserved pasta water into the skillet and bring to a simmer. Stir in pine nuts and red pepper flakes; simmer until flavors combine and sauce is reduced
14. about 5 minutes. Stir bucatini and sardines into the skillet. Increase the heat to high and cook
15. stirring frequently and adding more reserved pasta water as necessary
16. until sauce and pasta are heated through
17. about 5 minutes. Remove from the heat. Ladle into bowls and top with fennel fronds and toasted bread crumbs. Detroit_Rox Cook's Note You can substitute thick spaghetti for the bucatini if desired.