



Sicilian Anchovy Pasta

Oscar · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

This anchovy pasta is quick easy and very tasty If you love anchovies and pasta this recipe is for you Serve with crusty Italian bread if desired

Ingredients

- - 1 pound spaghetti - 4 tablespoons olive oil - 1 (2 ounce) can anchovy fillets
- chopped - 3 cloves garlic
- crushed - 2/3 cup fine bread crumbs
- or to taste - 1 cup chopped fresh parsley - ground black pepper to taste - 4 tablespoons freshly grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Meanwhile
2. heat olive oil in a medium skillet over medium heat. Add anchovies and garlic; cook and stir continuously until anchovies sizzle and garlic is fragrant
3. about 2 minutes. Stir in bread crumbs and turn off heat. Stir in parsley and pepper. Toss anchovy sauce with hot pasta and sprinkle with Parmesan cheese; serve.