

Pasta Con Sarde Pasta with Sardines

Savannah · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

This dish is super fast and easy made from a pasta con sarde recipe that has been passed down from relatives in Italy. The leftovers taste great cold too.

Ingredients

- 1 (16 ounce) package spaghetti - ¾ cup olive oil
- divided - 6 cloves garlic
- minced - 2 (4 ounce) cans sardines packed in olive oil
- drained - 1 cup seasoned bread crumbs - ½ cup freshly grated Parmesan cheese - ¼ cup chopped fresh parsley - 1 teaspoon ground black pepper - 1 pinch additional Parmesan cheese for serving

Instructions

1. Bring a large pot of lightly salted water to a boil. Add spaghetti and cook until al dente
2. 8 to 10 minutes. Drain and rinse under cold water. Toss with ¼ cup olive oil; cover and keep warm. Place ¼ cup olive oil in a skillet over medium heat. Stir in garlic; cook just until golden
3. 2 to 3 minutes. Add sardines; cook 1 minute more. Stir in bread crumbs and ⅓ cup Parmesan cheese. Stir in remaining ¼ cup olive oil if necessary to give mixture a crumbly texture. Stir in parsley and pepper and remove from heat. Serve sardine mixture over spaghetti and garnish with additional Parmesan cheese.