



A n c h o v y T o m a t o P a s t a (P a n t r y S t y l e)



2 Servings



25 minutes

Ingredients :

- Spaghetti
- Olive oil
- Anchovy fillets
- Garlic cloves
- Crushed tomatoes
- Red pepper flakes
- Salt
- Black pepper
- Fresh parsley



Instructions :

1. Boil pasta in salted water until tender . Save some pasta water and drain .
2. Heat olive oil in a pan over low heat . Add anchovies and stir until they melt .
3. Add garlic and cook for 30 seconds until soft .
4. Stir in crushed tomatoes and red pepper flakes . Simmer for 8 to 10 minutes .
5. Add cooked pasta to the sauce . Toss well and add pasta water if needed .
6. Season with salt and black pepper . Top with parsley and serve warm .