



Anchovy Tomato Pasta (Pantry Style)



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.