



Classic Garlic Anchovy Pasta



2 Servings



20 minutes

Ingredients :

- Spaghetti
- Anchovy fillets in olive oil
- Olive oil
- Fresh garlic cloves
- Red pepper flakes
- Salt
- Black pepper
- Fresh parsley



Instructions :

1. Boil pasta in salted water until just tender . Save some pasta water , then drain .
2. Heat olive oil in a pan over low heat and add chopped garlic . Cook until soft , not brown .
3. Add anchovy fillets and stir until they melt into the oil .
4. Sprinkle in red pepper flakes and stir gently .
5. Add cooked pasta to the pan and toss well .
6. Add a little pasta water to make the sauce smooth .
7. Season lightly with salt and black pepper .
8. Turn off heat and top with fresh parsley .