



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.