



# Crispy Breadcrumb Anchovy Pasta



2 Servings



20 minutes

## Ingredients :

- Spaghetti or linguine
- Anchovy fillets packed in oil
- Olive oil
- Garlic cloves
- Breadcrumbs
- Red pepper flakes
- Salt
- Black pepper
- Fresh parsley
- Lemon zest



## Instructions :

1. Cook the pasta in salted water until tender . Save a little pasta water and drain the rest .
2. Heat olive oil in a pan and toast the breadcrumbs until golden and crisp . Remove and set aside .
3. In the same pan , add more olive oil and gently cook the garlic until soft .
4. Add anchovy fillets and stir until they melt into the oil .
5. Add red pepper flakes and a splash of pasta water to make a light sauce .
6. Toss the cooked pasta into the sauce and mix well .
7. Top with crispy breadcrumbs , parsley , and lemon zest before serving .