



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.