



L e m o n A n c h o v y P a s t a w i t h O l i v e O i l



2 Servings



20 minutes

Ingredients :

- Spaghetti
- Anchovy fillets in olive oil
- Extra virgin olive oil
- Garlic cloves
- Lemon juice
- Lemon zest
- Red pepper flakes
- Salt
- 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 anchovy fillets . Stir until they melt .
3. Add garlic and red pepper flakes . Cook gently until fragrant .
4. Add lemon zest and lemon juice . Stir well .
5. Toss in the cooked pasta and a splash of pasta water to coat evenly .
6. Taste and add salt if needed .
7. Remove from heat and top with fresh parsley before serving .