



Spaghetti with Anchovy and Chilli Flakes



2 Servings



20 minutes

Ingredients :

- Spaghetti
- Anchovy fillets in oil
- Olive oil
- Garlic cloves
- Red chili flakes
- Salt
- Fresh parsley



Instructions :

1. Boil spaghetti in salted water until tender. Save some pasta water and drain.
2. Heat olive oil in a pan on low heat. Add anchovies and stir until they melt.
3. Add sliced garlic and chili flakes. Cook gently until fragrant.
4. Add cooked spaghetti and a splash of pasta water. Toss well to coat.
5. Taste and adjust salt if needed.
6. Turn off heat and top with chopped parsley. Serve warm.