



Spaghetti with Anchovy and Chili 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 .