

PASTA WITH COLATURA DI ALICI
anchovy fish sauce



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PASTA WITH COLATURA DI ALICI *Serves 4*

INGREDIENTS

— Available at Mediterranean Foods

- 8 tbsp olive oil
- 4 tbsp Colatura di Alici
- 350g Spaghetti
- Red Pepper Flakes (optional)
- ½ cup toasted fresh breadcrumbs (optional)
- 2 garlic cloves, minced
- 6 tbsp chopped Italian parsley leaves

METHOD

1. Bring a large pot of lightly salted water to a boil..
2. Cook the pasta until it is "al dente".
3. While the pasta is cooking, mix together the oil, colatura di alici, garlic, red pepper flakes and parsley in a small bowl.
4. Drain the pasta, then toss the hot pasta with the sauce until the pasta is well coated.
5. Sprinkle with the breadcrumbs if using and serve immediately.

Buon Appetito!

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