

"SANDY" LINGUINE DE CECCO

with garlic, chilli, anchovies and bread crumbs



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INGREDIENTS

— Available at Mediterranean foods

400g Linguine de Cecco

3 tablespoon of extra virgin olive oil

8 anchovy's fillets

½ cup of dry bread crumbs

1 teaspoon of dry chilli flakes

2 cloves of garlic

½ cup freshly chopped Italian parsley

METHOD

1. In a large pot cook the linguine in plenty of salted simmering water.
2. In the meantime in a large pan fry from cold and very gently, the garlic, the parsley, the chilli and the anchovies. When the anchovies are dissolved, add a little water from the cooking pasta. Simmer for 1 minute and set aside.
3. When the pasta is cooked 'al dente' toss it into the pan and mix well adding half of the bread crumbs. Serve in a large plate and sprinkle with the rest of the breadcrumbs and a drizzle of extra virgin olive oil.

Buon appetito

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