

Spaghetti with Marinated White Anchovies and Wilted Chives

Serves: 4

Total time: 30 minutes

8	oz	spaghetti
32	ea	marinated white anchovy fillets
1	Tbs	extra-virgin olive oil
		grated zest of 1 lemon
1	tsp	chili flakes or chipotle
½	C	breadcrumbs or 8 ea saltine crackers, ground to fine crumbs
2	Tbs	evoo + g??
1	Tbs	red pepper paste
1	tsp	red pepper paste
4	ea	large garlic cloves (about 1 Tbs)
3	ea	¾ oz packages (about 2 bunches) fresh chives
1	Tbs	fresh lemon juice

Bring a large pot of water to boil over high heat.; add a generous amount of Kosher salt. Stir in spaghetti, return water to a boil, and cook, stirring occasionally to prevent strands sticking, until al dente.

While the water is boiling, place anchovies on a large plate and drizzle with olive oil and sprinkle with lemon zest and chili flakes. Put breadcrumbs in a small bowl and stir in a few drops of olive oil.

Heat olive oil, red pepper paste, garlic and a pinch of Kosher salt in a large skillet over medium-high heat and saute until the garlic is soft, ca 1 ½ minutes, stirring constantly so garlic doesn't burn.

Use tongs to lift pasta from the water and pasta, while still dripping, to skillet with red pepper paste. Put skillet over medium-high heat, add whole chives, and stir until chives wilt. Add anchovies and lemon juice and toss to gently combine.

Use tongs to distribute among 4 plates. Put a few chives out for color. Sprinkle bread crumbs on top.

Pg 86, "A Twist of the Wrist," Nancy Silverton, Alfred A. Knopf (2007)