

Spaghetti with Tomato Sauce and Anchovies

45–55 Min

Ingredients 4 Portions

= Kotányi Produkte

2 tbsp	Olive oil
2	Marinated anchovy fillets in oil
3	Garlic cloves, finely chopped
800 g	Canned peeled tomatoes
1.5 tsp	Italian Herbs
200 g	Fresh anchovies, cleaned
350 g	Spaghetti
	Parmesan cheese, for serving

Preparation

1. Heat the olive oil in a frying pan or saucepan. Add the marinated anchovies and garlic and cook for about 1 minute. Add the canned tomatoes and Kotányi Italian Herb Blend and cook for about 30 minutes, stirring occasionally and breaking up the tomatoes with a spoon. Five minutes before the end of the cooking time, add the fresh anchovies and continue cooking.
2. While the sauce is cooking, bring a large pot of water to the boil. Add a generous pinch of salt and cook the spaghetti according to the package instructions until al dente. Drain well.
3. Taste the sauce and add a little sugar if desired. Add the spaghetti along with about 100 ml of the pasta cooking water and toss well. Remove from the heat and serve with freshly grated Parmesan cheese and freshly ground black pepper.