

Artichoke, Anchovies & Breadcrumbs Spaghetti



R & J Mazza
GLOBE ARTICHOKES

Ingredients

400g spaghetti,
¼ teaspoon salt,

100g fresh breadcrumbs,
1 teaspoon butter,

¼ cup olive oil,
2 cloves garlic, finely chopped,
50g drained anchovy fillets, finely chopped,
300g artichoke hearts,
Zest and juice from 1 lime,
Salt & pepper, to taste,
1 tablespoon parsley, finely chopped,

Parmesan cheese, if desired



How to Cook

1. Melt butter in frypan, add breadcrumbs and stir until toasted and golden. Set aside while preparing remaining ingredients.
2. Boil water in a saucepan, and add spaghetti and salt.
3. Place olive oil in a frypan, when hot add garlic and anchovies. Sauté until cooked. Add artichoke hearts, lime zest and juice, salt and pepper and cook for a further minute to heat through.
4. Drain pasta, add artichoke mixture, breadcrumbs & parsley and mix through.
5. Place in serving plates and serve with parmesan, if desired.

Serves 4

