

Pasta con la Mollica | Pasta with Breadcrumbs

MILA MARTINICO



2 SERVINGS

15 MINUTES | 10 MINUTE PREP

INGREDIENTS

3/4 cup of Breadcrumbs	1/2 - 1 cup of Pasta Water
4 Tablespoons of Olive Oil	1/2 lb of cooked Spaghetti
2-3 Italian Anchovy Filets	1/2 cup of Romano Cheese + more to garnish
3 cloves of Garlic	1 Lemon (zest for garnish)
1 Tablespoon of Capers	Black Pepper for garnish
1/2 tsp of Red Pepper Flakes	

DIRECTIONS

1. Cook your 1/2 lb of Spaghetti. Save a cup of your pasta water.
2. In a skillet, turn your stove to medium heat.
3. Add 2 Tablespoons of Olive Oil to your pan.
4. Add the 3/4 cup of Bread Crumbs in and stir occasionally, toasting your breadcrumbs until they're golden brown.
5. Once they are well toasted, remove them from the heat and set aside in a separate bowl.
6. Return your pan to the stove, at medium heat, and drizzle in 2 Tablespoons of olive oil.
7. Add 2-3 Anchovies to your hot oil and crush them up a bit with a fork. Let them cook down until they've melted into the olive oil. My heat got a bit hot, I had to take it off and shake it until it melted and cooled off.
8. Turn your stove down to low and add in your 3 cloves of smashed Garlic, 1 Tablespoon of Capers and 1/2 Teaspoon of Red Pepper Flakes. Stir frequently, scraping the bottom, you don't want to brown your garlic.
9. Once combined, add in your 1/2 pound of cooked Spaghetti and 1/4 cup of Pasta Water and warm it up. Stir until everything is incorporated.
10. Once your pasta is warmed, add your 1/2 cup of Romano Cheese. If the cheese is sticking to the bottom, add a little bit more pasta water to pull that cheese up. Once your pasta is nice and hot, remove from the heat.
11. Add the majority of your Breadcrumbs back into your pasta and mix it up.
12. Plate your pasta with lemon zest, a sprinkle of black pepper, a handful of Romano Cheese and a few more sprinkles of Breadcrumbs.