

Spaghetti with anchovy sauce *(Pasta & rice main dishes)*



Preparation

Finely chop the onion and sauté over low heat with a drizzle of olive oil. When the onion is well softened and translucent, add the anchovies. There's no need to treat the anchovies in any way as they should melt by themselves in the hot oil. Just mix well with a wooden spoon. When you've got a nicely amalgamated sauce, served hot with spaghetti.

Tips

Do not add salt to the sauce for any reason – the anchovies are already very salty!

Trivia

In Veneto, where this recipe comes from, one does not specify that the sauce is made from anchovies: if you are offered a plate of spaghetti or 'bigoli' in salsa, you know it means anchovy sauce!

Information

Preparation 20 minutes

Total Time 15 minutes

Serves X Serves 2 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Spaghetti 200 grams

Onions (A white onion)

Anchovies 150 grams