



pantry tomato pasta.

Serves 4

Time: 30 minutes

1/4 olive oil

1 small yellow onion, diced

3 garlic cloves, 2 minced and 1 grated

Crushed red pepper flakes

4 anchovy fillets

2 tablespoon tomato paste

1 28 oz can tomatoes, preferably crushed.

12 oz bucatini or spaghetti

1/2 cup parsley, finely chopped

Flaky sea salt, such as Maldon

1. Heat olive oil in a large, heavy-bottomed pan over medium-high heat. Add onion, garlic, and a pinch of red pepper flakes. Season with salt and pepper and cook until onion is completely cooked through but not browned, 10-12 minutes. Add anchovies and stir until they have melted into the pan, about 30 seconds. Add tomato paste and cook until it sticks to the bottom of the pan and turns a dark red color, about 1 minute.

2. Add the can of tomatoes scraping the brown bits from the bottom of the pan. Season with more salt and pepper to taste. Turn heat down to medium-low and simmer until most of the liquid has evaporated and the sauce has thickened, about 15-20 minutes.

3. Meanwhile, cook the pasta according to package directions in a large pot of salted boiling water. When pasta is al dente, use tongs to transfer pasta to the tomato sauce and add ½ cup of pasta water. Over medium-high heat toss the pasta to coat each noodle with tomato sauce. Once the pasta sauce has thick and saucy remove from heat and divide pasta among bowls.

4. In a small bowl, combine chopped parsley, grated garlic, and flaky sea salt. Top pasta with parsley mixture and serve.