

Spaghetti with Anchovies



- 1 lb. spaghetti*
- ½ cup Napoleon Extra Virgin Olive Oil*
- 2 cloves garlic*
- 1 small can Napoleon Flat Anchovies*
- ¼ cup grated Parmesan cheese*
- pepper to taste*

- Cook spaghetti in boiling water until tender.
- Drain and keep hot in double boiler while preparing sauce.
- Sauté garlic in hot olive oil until brown; remove garlic.
- Chop anchovies coarsely and sauté in hot olive oil 2 minutes, stirring constantly.
- Add pepper, no salt.
- Place spaghetti in a serving dish, top with anchovy sauce and sprinkle with grated Parmesan.
- Serve piping hot.

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