



JERNEJ KITCHEN

LEMON PASTA WITH BROCCOLI AND ANCHOVIES

Lemon Pasta with Broccoli and Anchovies is a delicious 15-minute midweek lunch or dinner. Served with crunchy pangritata and light, creamy sauce.

SERVES 4 PEOPLE
PREPARATION: 15 MINUTES

CRUNCHY BREADCRUMBS - PANGRITATA

- 1 clove of garlic
- 1 tbsp olive oil
- 4 tbsp breadcrumbs

LEMON PASTA WITH BROCCOLI AND ANCHOVIES

- 250 g broccoli, 8.8 oz (1 small head)
- 300 g spaghetti (10.5 oz) (we used Barilla Bavette, spaghetti nb.13)
- 2 tbsp butter
- 1 tbsp olive oil
- 1 chopped garlic clove
- 1 bio lemon
- 10 Anchovy Fillets (oil-packed)
- 2 tbsp heavy cream
- 1 tbsp freshly grated parmesan cheese

TOOLS AND EQUIPEMENT

- cutting board
- kitchen knife
- pan
- pot
- skimmer

Sponsored

CRUNCHY BREADCRUMBS - PANGRITATA

Peel and dice the garlic. Place a pan over medium-high heat. Add olive oil and garlic. Cook the garlic until it starts to smell divine, then add the breadcrumbs. While stirring regularly, cook the breadcrumbs for about 3 minutes or until crunchy and golden-brown. Transfer to a bowl for later use.

COOK THE BROCCOLI AND PASTA

Place a pot with salted water over medium-high heat. When the water starts to boil, add the chopped broccoli. Cook for about 1 minute, then using a skimmer, remove the broccoli from the water and cool under cold running water to stop the cooking process. Add spaghetti to the same boiling salted water and cook the pasta until it's cooked al dente or as written on the pasta package. When the pasta is cooked, drain it and reserve about a cup (250 ml) of pasta water.

LEMON PASTA WITH BROCCOLI AND ANCHOVIES

Place a large pan over medium-high heat. Add butter and olive oil. When the butter starts to melt, reduce the heat and add diced garlic and zest of one lemon. Cook for a minute, then add the anchovy fillets. Continue to cook for another minute. Add lemon juice and season with pepper. Stir to combine, then pour in the heavy cream. Remove from the heat, add parmesan cheese, and half of the reserved pasta water. Stir well to combine. Add cooked spaghetti and broccoli. Toss to combine. If necessary, add the rest of the pasta water.

SERVE

Divide Lemon Pasta with Broccoli and Anchovies between four plates. Sprinkle with golden-brown breadcrumbs or pangritata and serve immediately.