



DANNY'S///It's Not Rocket Surgery-Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- spaghetti
 - baby rocket leaves
 - garlic
 - one bird's eye chilli
 - anchovies in oil
 - extra virgin olive oil
 - parmesan or peccorino (grated and sprinkled to taste)
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- 5 minutes to spare

Instructions

This is a recipe I inherited from my mate Danny Cai. He prides himself on his time-efficient cooking and this little gem is no exception.

Second only Toast, this is the fastest and easiest thing to make. It has saved my life on a number of occasions (when all the shops are closed and I've forgotten to plan for dinner). You should always have tinned anchovies in the pantry. Pasta is always available. But rocket leaves are a little tricky.

That said, it's actually a wonderful dish that combines the chewiness of pasta, the crispness of rocket and a smack of anchovy. All wrapped in a rich olive oil dressing.

And away we go...

1. Dice the chillies and garlic
 2. Chop up anchovies into little half-centimeter pieces
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3. Boil a handful of spaghetti in salted water until al dente
 4. Warm the chillies and garlic in olive oil. Add in the anchovies next.
 5. Toss in the spaghetti (I wouldn't bother draining it, just take directly from the boiling pot with some tongs)
 6. Toss in a few handfuls of rocket leaves at the very end. Then salt and pepper.
 7. Awesome. NOM!NOM!NOM!