



Pasta con Acciughe e Zucchine

Ingredients:

400 gr of spaghetti
400 gr of zucchini
1/2 onion
Marjoram q.b.
50 ml of dry white wine
Salt to taste.
200 g of fresh anchovies
10 cherry tomatoes
Garlic q.b.
Sage q.b.
Olive oil q.b.
Pepper as needed

Preparation:

On a platform of destination, the chopped onion and garlic will be imbued in a couple of tablespoons of olive oil.

Add sage and finely chopped marjoram, then the zucchini in slices or julienne.

Cook over a low heat for about fifteen minutes.

Then add the tomatoes cut in half, as out, pepper and wine.

Aggressive the boned anchovies, deprived of the head and cut into small pieces.

Then cook for 5 minutes again.

In the meantime, boil pasta, drain it and mix it with the condiment of zucchini and anchovies.

Serve hot.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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