

Tomato Anchovy Pasta

Ingredients

1 lb. long pasta noodle

5 tblsp. unsalted butter

3 anchovy fillets in oil

6 cloves of garlic, thinly sliced

10-12 medium sized tomatoes, cut into chunks

Fresh chopped herbs for garnish choose 1 or 2 (parsley, lovage, basil, thyme, tarragon, chives)

Preparation

Bring large pot of water to boil, add salt and pasta, cook until al dente. Reserve 1 cup of pasta water before draining.

Meanwhile, in a large skillet melt butter over medium heat, add garlic and anchovies. Cook until softened, about 5 minutes. Add tomatoes and season with salt and pepper. Stir frequently until tomatoes have softened and have broken down in their juices about 10 minutes.

Add pasta and reserved pasta water, cook over medium heat and mix until pasta is coated with sauce. Add chopped herbs and serve.