

Marciana Pianosa, Italy

San Remo Fusilli with Anchovies and Lemon Thyme

Ingredients:

1 packet San Remo Fusilli
1 red onion
Garlic
Anchovies
Lemon zest
Fresh thyme
Olive oil

Method:

Cook pasta in salted, boiling water for ten minutes, or until al dente.

Heat oil in pan. Add Spanish onion and garlic, and fry until fragrant.

Add anchovies to pan, as well as some of the oil. Also add lemon zest, and cook for a couple of minutes, mixing all ingredients.

Add thyme and stir. Add cooked fusilli pasta, as well as more thyme to taste. Stir together and finish with salt, pepper, and parmesan if desired.

