

# Penne with Anchovies, Fennel and Pinenuts

## *Ingredients:*

2 tablespoons olive oil  
2 cloves of garlic, quartered  
500g San Remo Penne  
½ fennel bulb, chopped finely  
½ red onion, diced finely  
1 tin anchovies  
100g pinenuts  
250g cherry tomatoes  
1 cup of light, dry white wine (we recommend: Seppeltsfield 2018 Barossa Vermentino)  
Pinch of saffron  
250g sardines, butterflied  
Handful of fresh rocket  
150g of breadcrumbs

## *Method:*

Cook San Remo Penne pasta in boiling water until al dente. To a medium-hot pan, add olive oil, fennel, garlic and fennel. Cook until softened. Then, add anchovies and pinenuts and allow to sauté for 3-5 minutes, until anchovies have dissolved.

Chop cherry tomatoes in half and add to the pan with white wine (we're pairing this dish with Seppeltsfield 2018 Barossa Vermentino – perfect for seafood), saffron and sardines. Add pan lid and allow to steam for a few minutes, until sardines are cooked.

Add penne and rocket to the pan and stir through. Top with breadcrumbs.

