



SPAGHETTI WITH ROCKET AND DENTEX

Categoria: First Courses **Tempo di preparazione:** 15 minutes **Difficoltà:** facile 🕒

Ingredienti per 4

- 1 large clove of garlic or 2 small ones
- hot red chili pepper (fresh or dry), to taste
- extra virgin olive oil, as necessary
- 500 g dentex
- ½ glass of dry white wine
- 350 g spaghetti
- 50 g rocket
- fresh breadcrumbs (crustless), to taste
- 1 anchovy fillet, coarsely chopped

This simple recipe will delight all the family. It is like pasta with garlic, olive oil and chili pepper but with rocket instead of parsley, and the recipe is enriched with dentex. This dish is bursting with character!

Difficulty: **easy**

Cost: **low**

Preparation time: **15 minutes**

Serves: **4**

Method

Sauté the garlic and chili pepper in extra virgin olive oil in a large frying pan. When the garlic is just golden, add the dentex, filleted and cut into cubes, add the white wine and let it evaporate, and cook gently.

In the meantime, put the water to boil for the pasta, salt it when boiling and cook the pasta until it is al dente. Drain the pasta and add it to the fish in the frying pan with some of the rocket, roughly chopped.

Put the fresh breadcrumbs into another frying pan in some extra virgin olive oil and the chopped anchovy fillet and toast them, taking care that the breadcrumbs do not burn.

Put the rest of the rocket on each plate as a base. Serve the pasta garnished with the golden breadcrumbs. Enjoy!

