

# Papa Vince Recipe

## Linguine with Anchovies & Fresh Breadcrumbs

Ingredients for 6-8 people

1 lb cooked linguine  
12 anchovy fillets  
1 -2 pints cherry tomatoes  
3-4 garlic cloves  
Fresh parsley  
Fresh breadcrumbs  
Red pepper flakes  
Cup of white wine  
Papa Vince Sea Salt, Black Pepper  
Papa Vince Extra Virgin Olive Oil (EVOO)

### Directions

1. Put chopped garlic, some of the chopped fresh parsley & just a sprinkle of red pepper flakes into a large frying pan with a generous amount of Papa Vince EVOO.
2. Gently fry on a medium heat until the garlic becomes golden.
3. Add the anchovies & continue to fry allowing them to melt into the pan.
4. Add a cup of white wine to smoke the anchovies.
5. Add the cherry tomatoes & gently fry until they are 'al dente' (just a little soft).
6. Add the cooked linguine to the frying pan and a glass of water that was used to cook the pasta. Mix all the ingredients together.
7. Serve immediately with extra EVOO, fresh parsley and fresh breadcrumbs.