

This is a SUMMARY of the recipe on the website. We've removed all the guiding pictures and most of the tips. We suggest you read through all the material on the website and use this only if you like to have a piece of paper to refer to during cooking.

The Recipe

Several slices of bread (we like any variety of a white style bread for this recipe)

1 tablespoon olive oil

3 garlic cloves, thinly sliced

1 teaspoon crushed red pepper flakes

1 pound linguine, fresh or dried

1 large tomato, diced (about 1 cup). Home grown, height of the season is best, but a good quality canned plum tomato, drained and diced will be fine (we often sprinkle a little salt and a little sugar on them which seems to mask the tinny flavor that some canned tomatoes have). We also suggest you use WHOLE canned tomatoes, they seem to have less of that odd flavor).

6 salt packed anchovies, rinsed, filleted, and minced or 12 oil packed anchovy fillets

1 tablespoon salt-packed capers or capers in brine, either kind rinsed and patted dry

1/4 cup extra-virgin olive oil

1/4 cup fresh parsley, chopped

Salt, preferably Kosher

Whir up enough bread in a food processor to make 1 cup of crumbs. We'd like to be more specific but this completely depends on what bread you use. You can always start out with some and make a bit more until you get the hang of the bread you typically use. You are using bread crumbs INSTEAD OF CHEESE, use more if you like. (Don't use cheese in this dish!)

Heat a large dry skillet over medium heat (we use a large cast iron pan). Put in the fresh bread crumbs. Stir often, and cook until they are almost lightly browned. Turn off the heat and keep stirring. Bread crumbs brown up quickly and you risk browning them too much (or burning them) if you aren't vigilant or use too high a heat. Remove to another dish so that they don't overcook. Put them in a sealed dish if you can't stop from snacking on them (as we do) as you are cooking.

Get your pasta pot water boiling (don't forget to salt it).

Pour the tablespoon of olive oil into a large skillet set over medium heat. When oil is shimmering, add the sliced garlic and cook until lightly browned, one to two minutes. Add the red pepper flakes, and cook until fragrant, about 30 seconds.

You are going to need your boiled pasta, but when you start it depends on whether it is fresh (cooks in a few minutes), par boiled (also finishes in a few minutes) or dried (may take around 11 minutes). You'll want it to be ready just as the sauce is finished. Cook it until it is al dente.

Add the diced tomato, anchovies, capers, and a pinch of salt to the skillet. Stir well (mashing up the anchovies so they mix into the oil), and simmer until the sauce has thickened, about two minutes. Turn off the heat, and add the parsley and extra-virgin olive oil. Stir well.

Transfer the cooked pasta with a pair of tongs directly from the pot to the skillet. Toss well. Divide the pasta between four HOT plates, and top each with a sprinkling of bread crumbs. Season to taste with salt. (See the [Roast Chicken](#) recipe to see why you should be serving on HOT Plates!)

Note: The two of us like pasta and for this dish, we make 2/3rds of the all the ingredients (give or take) except for the pasta where we would use 10oz dried.

You can easily cut this recipe in half or even 2/3rds, depending on how much pasta you like to eat. For a main course we'd probably eat more than the 1/4 of this recipe. But then that's just us.