



Traditional Spaghetti with Speck

SERVINGS: 5

PREPPING TIME: 15 MIN

COOKING TIME: 20 MIN

APPROX

Ingredients

8 ounces pasta (such as spaghetti or linguine)

3 tablespoons olive oil

3 cloves garlic, minced

5 anchovy fillets, minced

1 TSP of The Weekend Blend By SAUC'D

LOWNSLOW

2 Tins of diced tomatoes.

300G of Speck cubed and pan fried

Salt and pepper, to taste

Chopped fresh parsley, for garnish (optional)



Directions

1. Bring a pot of salted water to a boil and cook the pasta according to the package instructions.
2. Slice the Speck into small cubes, and in a large skillet, heat the olive oil over medium heat and fry until golden; remove from the pan.
3. Add the garlic and anchovies and cook, frequently stirring, until the garlic is fragrant and the anchovies have melted into the oil, about 2-3 minutes.
4. Add Speck back into pan and stir.
5. Add the Tinned Tomatoes and Weekend Blend to the skillet and season with salt and pepper. Cook until the tomatoes are soft and beginning to break down about 5-6 minutes.
6. Drain the pasta and add it to a large serving dish with the tomato mixture. Toss the pasta to coat it evenly with the sauce.