



SPAGHETTI WITH SARDINES

Makes 4 servings as a main course. 6 servings as a first course.

This is a last-minute dish when you don't plan to cook, but then realize you have most of the ingredients in the cupboard. I serve it at room temperature.

INGREDIENTS

- 4 tablespoons extra-virgin olive oil
- 1 onion, finely chopped
- 4 garlic cloves, finely chopped
- Two 3¾ cans of skinned sardines in olive oil
- ¼ cup lime juice, approx
- 1 cup tightly packed flat leaf parsley, finely chopped
- Kosher salt
- Freshly ground black pepper
- 1 pound imported spaghetti

PREPARATION

1. Heat the oil in a large skillet, add the onion and garlic and sauté, over low heat until the onion is soft.
2. Add the sardines with the oil and cook for a few minutes. Add the lime juice, parsley, salt and pepper.
3. In a large covered saucepan, bring 5 quarts of water to a rolling boil. Add 2 tablespoon salt and all the pasta at once. Stir.

4. Boil briskly, uncovered, for about 10 minutes, or until pasta is al dente.
5. Drain well in a colander and toss with the sardines, onion and garlic.
6. Season to taste with lime juice, salt and pepper.

NOTE

Leftover pasta may require more seasoning.