

## DOMENICA COOKS

### Spaghetti with Broccoli and Anchovies

Pasta with broccoli and anchovies is a classic southern Italian combination. I used spaghetti here, but short pasta—orecchiette or gemelli for example—works especially good in this cozy fall dish.

Makes 4 to 6 servings

#### INGREDIENTS

1 head broccoli (1 pound / 500 g)  
4 tablespoon extra-virgin olive oil  
2 to 3 cloves garlic, minced  
8 oil-packed anchovy fillets, chopped  
1/4 to 1/2 teaspoon peperoncino (red pepper flakes)  
1/3 cup dry white wine  
1/4 cup water or chicken broth, more as needed  
Salt for the pasta water  
1 pound (500 g) spaghetti or other packaged pasta  
Pecorino Romano cheese for serving

#### INSTRUCTIONS

1. Trim the tough stems from the broccoli and chop the florets and tender stems into small bite-size pieces.
2. Combine the olive oil and garlic in a skillet large enough to hold the cooked pasta and set over medium-low heat. Cook, stirring often, until the garlic is softened but not browned, 2 to 3 minutes. Stir in the anchovies and peperoncino and cook, stirring, until the anchovies have begun to dissolve into the oil. Raise the heat to medium-high and pour in the wine. Let it bubble for a minute or so, then add the broth and bring to a simmer. Lower the heat to medium-low and cook, checking and stirring from time to time, until the broccoli is tender and no longer bright green. Don't let it go too long, though, or the broccoli will turn mushy.

3. While the broccoli is cooking, bring a pot half filled with water to a rolling boil and salt it generously. Drop in the pasta and cook until slightly underdone—very al dente. Transfer the pasta to the skillet and add a ladle of the cooking water. Raise the heat under the skillet to medium and cook until the water is absorbed, and the pasta is al dente, just a couple of minutes. Add a handful of Pecorino cheese and stir to incorporate it.

4. Divide the pasta and broccoli among 4-6 bowls and serve with more cheese on the side.