

The background of the entire image is a repeating pattern of stylized green leaves and branches on a light green background. A dark green rectangular box is centered in the upper portion of the image, containing the title and subtitle. A small, solid green rectangle is positioned at the top center of the dark green box.

MIDNIGHT PASTA

New York Times recipe cooked by Donna Mainardi Singer

- 1 lb of pasta (spaghetti, linguini, bucatini or other similar)
- Salt (for pasta water)
- 8 cloves of garlic
- 8 anchovy fillets (I use the whole little can)
- 2 tablespoon of capers, rinsed and roughly chopped
- 1 teaspoon of red pepper flakes
- 4 tablespoons of parsley
- Parmesan, grated

Midnight Pasta

Ingredients

Recipe from
New York Times



Midnight Pasta

Ingredients

Chopped garlic and
red pepper flakes

Recipe from
New York Times



Midnight Pasta

Ingredients

Roughly chopped
anchovies (I did not
rinse).

Recipe from
New York Times



Midnight Pasta

Ingredients

Roughly chopped
capers (these I rinsed).

Recipe from
New York Times



Midnight Pasta

Ingredients

Chopped Parsley

Recipe from
New York Times



Midnight Pasta

Cooking Instructions

Pot of water on to boil
Once it comes to a
rolling boil put salt in
(enough salt to make
the water taste “like the
ocean”)

Recipe from
New York Times



Midnight Pasta

Cooking Instructions:

Fry garlic and red
pepper flakes in Olive
oil (what else?)

Recipe from
New York Times



Midnight Pasta

Cooking Instructions:

**Add capers and
anchovies to the pan.**

**Recipe from
New York Times**



Midnight Pasta

Cooking Instructions

Add pasta to boiling water (make sure you stir so pasta doesn't stick together)

**Recipe from
New York Times**



Midnight Pasta

Cooking Instructions

When pasta is cooked “al Dente”, remove and put in pan with the rest of the ingredients.

**Recipe from
New York Times**



Midnight Pasta

Cooking Instructions

**Add pasta to frying
pan**

**Recipe from
New York Times**



Midnight Pasta

Cooking Instructions

Let it cook for a few minutes to meld with the flavors of garlic, capers, anchovies

Recipe from
New York Times



Midnight Pasta

Cooking Instructions

Add some pasta water if it looks too dry...the pasta will absorb the liquid, so always save pasta water

**Recipe from
New York Times**



Midnight Pasta

Cooking Instructions

Such a simple
delicious meal.

Recipe from
New York Times



Midnight Pasta

Cooking Instructions

Grate some high
quality Parmesano
Reggiano...

Recipe from
New York Times



New York Times recipe cooked by Donna Mainardi Singer

Covid-19
"Cook a sheet"
Donna + Maria
6/2020

NYT/2020

Midnight Pasta With Garlic, Anchovy, Capers and Red Pepper Recipe - NYT Cooking

Midnight Pasta With Garlic, Anchovy, Capers and Red Pepper

By David Tanis

YIELD 2 servings

TIME 15 to 20 minutes

There's something about pasta, cooked properly, that trumps all the other possibilities. And the smell of pasta boiling is a heady cheap thrill. With a few basic staple pantry items, a true feast can be ready in minutes. Good spaghetti, good olive oil, garlic and a little red pepper are all you need, plus some anchovy and capers if you have them.

INGREDIENTS

- 3/4 pound spaghetti
- Salt
- 3 tablespoons extra virgin olive oil
- 4 garlic cloves, peeled and roughly chopped
- 4 anchovy filets, rinsed and roughly chopped
- 1 tablespoon capers, rinsed and roughly chopped
- 1/2 teaspoon red pepper flakes, or to taste
- 2 tablespoons chopped parsley, optional
- Parmesan for grating, optional

PREPARATION

Step 1

Put the spaghetti in a large pot of well-salted rapidly boiling water and cook only until firmly al dente. (Depending on the brand of pasta, this will be 8 to 10 minutes, but check frequently to see.)

Step 2

While the pasta is cooking, warm the olive oil in a small skillet over medium heat. Add the garlic and cook for about 1 minute, without letting it brown. Stir in the anchovies, capers and red pepper and cook for a half-minute more, then turn off the heat.

Step 3

Drain the pasta and return it to the pot. Pour in the garlic mixture, add the parsley, if using, and toss well to coat. Serve with grated Parmesan if desired.



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Singer