

**Spaghetтини With Zucca, Onions, Anchovies and Bread Crumbs**

A Savory Dish With Fall Vegetables and Fish

From the Kitchen of Mario Batali

Servings: 4

Difficulty: Easy

Cook Time: 1-30 min

A great twist on your standard pasta dish! It expertly blends anchovy, butternut squash and fresh herbs to create a delicious dinner.

**Ingredients**

2 tablespoons plus 2 tablespoons extra-virgin olive oil  
1 red onion, finely chopped  
4 cloves garlic, thinly sliced  
6 salt-packed anchovy fillets, rinsed and drained  
1 pound butternut squash, peeled, seeded and cut into ¼-inch cubes  
Salt and pepper  
1 pound spaghetтини  
1 bunch Italian parsley, finely chopped to yield 1/4 cup  
1/2 cup breadcrumbs

**Directions**

Bring 6 quarts of water to a boil and add 2 tablespoons salt.

In a 12- to 14-inch sauté pan, heat 2 tablespoons olive oil over medium heat. Add the onion, garlic and anchovies and cook over medium heat, stirring occasionally, until the onions and garlic are softened and the anchovies have begun to disintegrate. Turn the heat up to high and add the squash cubes. Toss over high heat for 5 minutes, until the cubes are browned at the edges. Season with salt and pepper and remove from heat.

Cook the spaghetтини in the boiling water according to the package directions, until tender yet al dente. Return the squash mixture to the heat, drain the pasta and add it to the pan. Add the parsley and remaining olive oil and toss over high heat 1 minute. Divide the pasta and squash evenly among four warmed pasta bowls, top with breadcrumbs and serve immediately.



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\*Recipe courtesy of Mario Batali from her bookFor more great Mario Batali recipes, click here.

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