



Brown Rice Spaghetti alla 'Sanguannid'

Categories:

Gluten-Free, Italian, Pasta

Contributor:

Chef Pasquale Martinelli

Portions:

4

Step 1

1 lb	Peacock Brown Or White Rice Spaghetti		Fill a medium size deep pot with 2 quarts of room temperature water and a tablespoon of coarse salt.
3 tbsp	Extra-virgin olive oil		
3	Garlic cloves	smashed	Place a large size deep pot on a medium heat burner. Pour EVOO, allow it to slowly heat, sauté
2	filet southern Italian anchovies		
3/4 lb	Tomatoes		garlic until golden, add anchovies, olives and capers. Next, add cherry tomatoes, salt and the red pepper flakes.
1 tbsp	southern Italian capers	unsalted	
1	'diavolicchio' (little red pepper)		
1 pinch	Sea salt		Simmer for 3 minutes and then add a 1/2 cup of water. Cover with a lid and simmer for 25 minutes, stirring occasionally.
12	pitted black olives (preferably Gaeta)		

Soften Peacock Brown or White Rice Spaghetti in water at room temperature for two minutes.


Drain the pasta, reserving the water for later use.

Add drained pasta into the simmering tomato sauce with a 1/4 cup of reserved pasta water. Toss the pasta together with the sauce and simmer for an additional 8 minutes.


Plate the pasta in a medium size pasta bowl. Finish with a drizzle of EVOO and serve immediately.

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