



JACKSON

ESTATE

SPAGHETTI WITH ANCHOVIES, GREENS AND BUTTERED CRUMBS

Serves 2 but can be doubled.

Wine Paring: Jackson Estate Shelter Belt Chardonnay.

Ingredients:

200g spaghetti
2 courgettes or 6-8 spears asparagus
300g broccoli cut in small pieces
80g butter
1 cup fresh bread crumbs
10-12 anchovy fillets
2-3 cloves garlic finely sliced
Lemon juice
Salt & pepper



Method:

Cook spaghetti as per instructions on packet. Cook courgettes, asparagus and broccoli for approx 3 mins in boiling water. Drain

Meanwhile place half butter in pan over medium heat and add bread crumbs. Fry, stirring for about 5 mins until toasted. Set aside.

Put remaining butter in pan with anchovies and garlic cooking for a couple of minutes, mashing the anchovies with a fork.

Place drained pasta and veggies back in saucepan and add anchovy butter mix, season with salt & pepper, lemon juice and toss well.

Divide into two bowls and scatter with the crumbs

Delicious with Jackson Estate Shelter Belt Chardonnay

