OLIVE OIL SAUCE WITH ANCHOVIES & PARSLEY

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Ingredients:

- ⅓ Cup Extra-Virgin Olive Oil
- 2 Garlic Cloves, Minced
- 2 Anchovy Fillets, Rinsed, Patted Dry & Minced
- ⅛ Tsp. Table Salt
- 4 Tsp. Lemon Juice
- 2 Tbsp. Fresh Parsley, Chopped
- ½ Tsp. Black Pepper
- Cooked Pasta, for serving
- 1 Cup Reserved Cooked Pasta Water
- Black Olives Chopped (optional)



Instructions:

1. Heat oil in 12-inch skillet over medium-low heat until shimmering.
2. Add garlic, anchovies, salt and pepper, cook until fragrant, about 30 seconds.
3. Remove pan from heat and cover to keep warm.
4. To serve, return pan to medium heat.
5. Add pasta, ½ cup reserved cooking water, lemon juice and parsley, toss to combine, adding additional cooking water as needed.
6. Add chopped olives if desired.
7. Season with salt and pepper to taste, serve immediately.

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