

Orecchiette Pasta with Sundried Tomato and Arugula

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Orecchiette pasta looks like little discs sort of like thick, squished shell pasta. Orecchio means "ear" in Italian, so it roughly translates into "little ear" pasta. Doesn't that sound yummy? Seriously though, they're gummy little bite-sized things so they make knockout pasta salad but any other small-enough-to-shovel-into-your-mouth pasta would work just as well.

Ingredients

12 ounces Orecchiette Pasta cooked Al Dente
 3 tablespoons olive oil
 The juice of a ½ lemon
 6 anchovies filets in olive oil, chopped
 3 garlic cloves, finely chopped
 8 sundried tomatoes in olive oil, finely sliced
 1 handful of small arugula salad, washed
 ¼ teaspoon of Espelette chili pepper powder
 Salt and Pepper to taste

Preparation Time	10 min	Difficulty	Simple
Portions	4 servings	Yield	
Country/Region	Italy		
Vegetarian	No		

Preparation

Cook pasta in a large saucepan of boiling salted water, according to package directions or until al dente (about 8 to 10 minutes or even more. Check the time on your package)

Meanwhile, heat olive oil over low heat, in a large skillet. Add the anchovies and puree with a fork. Increase heat to medium. Add garlic, sundried tomatoes and Espelette Pepper. Cook for 5 minutes.

Drain the pasta and add to anchovy mixture in the skillet. Remove from heat. Mix well to coat. Divide pasta into individual bowls and add the arugula. Mix. Serve with grated parmesan.

Serve at room temperature with a glass of Chianti red wine.

[Notes](#)

No Description available