

Spaghetti Di Ettore
Spaghetti with Fried Eggs and Roasted Peppers

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By Arthur Schwartz

2 red bell peppers

1 tablespoon salted capers, thoroughly rinsed, coarsely chopped if large

1 to 2 large cloves garlic, finely chopped (or more to taste)

1/4 cup finely cut parsley

Salt

Freshly ground black pepper

3 rounded tablespoons fresh or dried bread crumbs

5 tablespoons extra-virgin olive oil

12 ounces spaghetti, linguine or bucatini

2 eggs

Optional: Freshly grated Parmigiano-Reggiano or pecorino, or a combination

1. Roast, peel and clean the peppers. Cut them into 1/4 wide, lengthwise strips.
2. In a small baking dish, combine the pepper strips, the capers, the garlic, and the parsley. Season with salt and freshly ground pepper. Sprinkle bread crumbs on top. Set aside until you are ready to finish the dish. This can be done as far ahead as the morning for the evening.
3. When ready to assemble the dish, put water to boil for the pasta. Just before placing the pasta in the salted water, drizzle the pepper mixture with 2 tablespoons of the olive oil, then place it in a preheated 350-degree oven for 10 minutes.
4. While the pasta is boiling and the peppers are baking, fry the eggs over medium heat, in 2 or 3 tablespoons of olive oil, sunny-side up, until the whites are set and the yolks are still runny.
5. Drain the pasta and pour it into the large (preferably heated) serving bowl. Using 2 forks, toss in the baked peppers and the fried eggs, using some or all of the egg-cooking olive oil, too. As you toss, break the whites into pieces and let the yolks act as sauce—they will spread over the pasta and cook further from the heat of it.
6. Check for salt and pepper and serve immediately with or without graded Parmigiano or pecorino cheese.