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## **MUSTARD GREENS, SHRIMP, AND ANCHOVY PASTA**

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*Serves 4*

### **Coarse Salt**

- ½ lb short, whole-wheat pasta, such as lumache**
- ½ lb medium tail-on shrimp, cleaned**
- 1 bunch mustard greens (8 oz), stems removed, leaves torn into 3-inch pieces**
- 2 anchovies, chopped**  
**zest and juice of 1 lemon**
- ¼ cup extra-virgin olive oil**  
**Pinch red chili flakes**

- **Bring a large pot of well-salted water to a boil. Cook pasta according to package directions.**
- **When the pasta has just 30 seconds remaining, stir in shrimp and mustard greens. Cook until shrimp are opaque and greens are vibrant. Drain, reserving 1 cup pasta water, and return everything to pot.**
- **Stir in anchovies, lemon zest and juice, and oil. Slowly add pasta water to desired consistency.**
- **Season with salt and red chili flakes.**