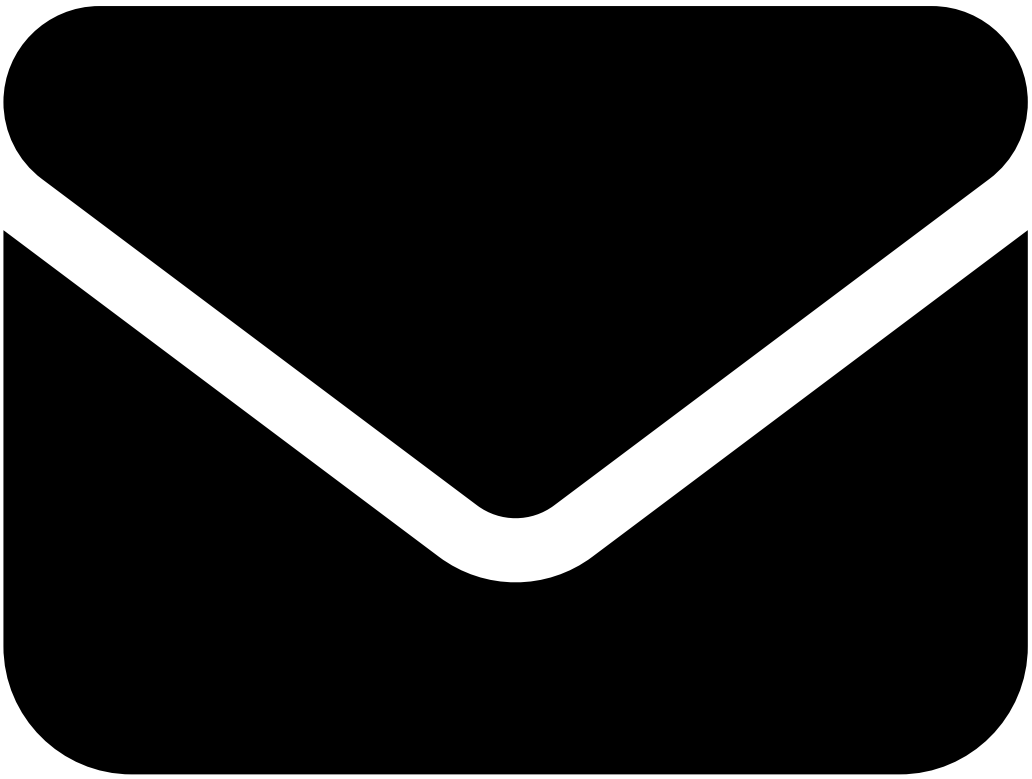
Pasta de Santo Giuseppe

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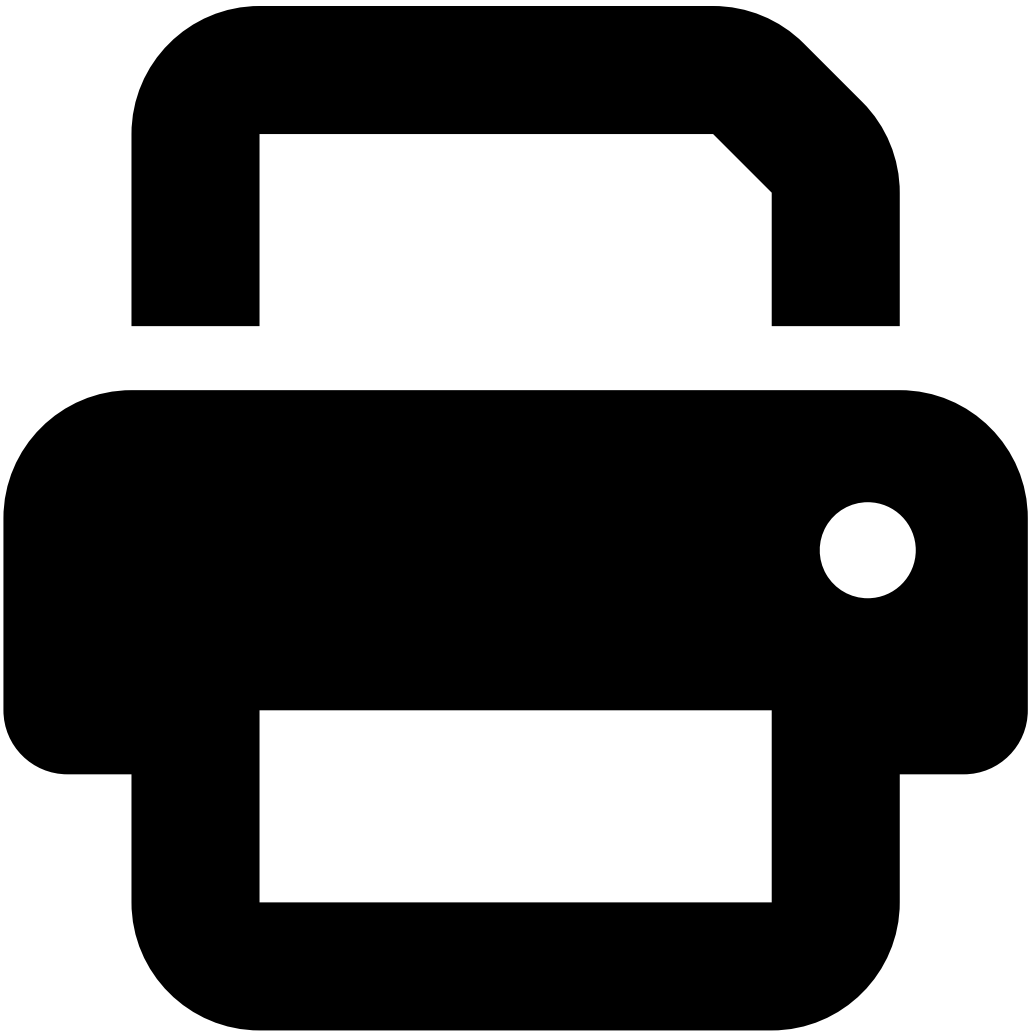
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Pasta di San Giuseppe has as many variations as there are regions in Italy, with each area adding its own traditional touch. One ingredient, however, remains essential: toasted breadcrumbs instead of grated cheese. The breadcrumbs represent the sawdust from Saint Joseph’s carpentry workshop, honoring him as a humble and hardworking carpenter.

This simple and delicious Italian pasta can be enjoyed year-round, but it holds special significance on March 19, when Italians celebrate La Festa di San Giuseppe, or Saint Joseph’s Day. While much of the world celebrates St. Patrick’s Day on March 17, Italians honor Saint Joseph, the patron saint of fathers, workers, and those in need. Because the feast traditionally falls during Lent, meatless dishes are often served.

The toasted breadcrumbs sprinkled over the pasta symbolize the sawdust of Saint Joseph’s workshop and serve as a reminder of

his humble life and devotion. In many parts of Italy, families also prepare elaborate St. Joseph's altars, filled with breads, fava beans, pastries, and other symbolic foods as an offering of gratitude for his protection and provision.

Three Variations of Pasta di San Giuseppe

Sicilian Sweet and Savory:
This traditional Sicilian variation combines pasta with anchovies, garlic, and wild fennel, then finishes it with toasted breadcrumbs sautéed in olive oil. The combination of savory anchovies, aromatic fennel, and crunchy breadcrumbs creates the distinctive sweet-and-savory flavor Sicily is known for.

Southern Italian Tomato-Based – My Version:
In parts of Southern Italy, Pasta di San Giuseppe is prepared with a light tomato sauce made with crushed San Marzano tomatoes, onions, and garlic. This version has a slightly richer flavor while still keeping the traditional toasted breadcrumb topping. It's the version I make and the one I'm sharing here.

Vegetarian Lentil and Fava Bean:
As a nod to Saint Joseph's role as a protector of the poor, some families incorporate lentils or fava beans into the dish. Both are traditional symbols of abundance and good fortune. The legumes add protein and a hearty texture, making this a satisfying meatless meal.

More Than Just a Pasta Dish

Pasta di San Giuseppe is more than just a dish—it's a symbol of Italian heritage, faith, and gratitude. Whether prepared with anchovies, tomatoes, lentils, or fava beans, the humble toasted breadcrumbs remain a constant, symbolizing the sawdust of Saint Joseph's carpentry workshop and reminding us of his

humility and hard work.

On March 19, families across Italy gather to celebrate his legacy, honoring tradition through food, family, and faith. No matter which variation you choose, this humble pasta is a delicious way to connect with Italy’s deep-rooted culinary and cultural traditions.

Pasta de Santo Giuseppe



Pasta di San Giuseppe is a traditional Italian dish served for Saint Joseph’s Day on March 19. This Southern Italian version features pasta tossed in a light tomato sauce with garlic and onion, then finished with toasted breadcrumbs in place of cheese. Simple, rustic, and flavorful, it’s a delicious meatless pasta rooted in Italian tradition.

- 12 oz. spaghetti
- 2 cups bread crumbs
- 1 cup grated parmesan cheese
- 2 Tbsp. chopped Italian parsley
- 2 Tbsp. butter
- 2 Tbsp. olive oil
- 4 anchovy fillets
- 2 Tbsp (hot red pepper flakes)

- 2 cups cherry tomatoes
- 2 cups my easy marinara sauce
- 1 cup pasta water

1. In a large pot of salted rapidly boiling water cook the spaghetti al dente.

2. In a saute pan in 1 Tbsp. of butter and 1 tbsp. of olive saute 1 Tbsp. of minced garlic until soft and the bread crumbs and cook until the breadcrumbs are toasted and golden, remove from the fire add in the grated parmesan and 2 Tbsp. of freshly chopped Italian parsley and set aside,
3. In the same pan add the remaining 1 tbsp. of butter and olive oil add the remaining 1 tbsp. of minced garlic cook until soft and translucent, then add the cherry tomatoes cook until the tomatoes burst.
4. Add in the marinara and pasta water simmer until the sauce thickens about 15 minutes. Add some fresh torn basil leaves, then toss the spaghetti in the sauce.
5. Plate top with the breadcrumb mixture.

Main Course
Italian
Pasta di San Giuseppe, Saint Joseph’s Day pasta