

Linguine with Artichokes, Lemon and Pancetta

The sauce for this pasta is made by blitzing artichokes in a blender. For ease, we use canned artichokes instead of fresh, but we first brown them in a mixture of olive oil and rendered pancetta fat to build flavor in the sauce. The crisp bits of pancetta lend texture and saltiness, lemon adds brightness and balance, and a generous amount of Parmesan ties all the elements together.

START TO FINISH: 30 MINUTES
SERVINGS: 4 TO 6

1 pound linguine
OR fettuccine
Kosher salt and
ground black pepper
1 tablespoon extra-virgin
olive oil, plus more to serve
4 ounces pancetta, chopped
14-ounce can artichoke
hearts, drained, patted dry
and quartered if whole
1 tablespoon grated lemon
zest, plus 3 tablespoons
lemon juice
2 ounces Parmesan cheese,
finely grated (1 cup), plus
more to serve
½ cup finely chopped fresh
flat-leaf parsley OR chives
OR basil

Don't use marinated artichokes for this recipe, as their flavor is too sharp and tangy. After draining the artichokes, make sure to pat them dry so they caramelize when added to the pot. Don't forget to reserve about 2 cups of the pasta water before draining the noodles. You will need it for pureeing the artichokes and building the sauce.

- 1. In a large pot**, bring 4 quarts water to a boil. Stir in the pasta and 1 tablespoon salt, then cook, stirring occasionally, until al dente. Reserve about 2 cups of the cooking water, then drain.
- 2. In the same pot over medium**, heat the oil until shimmering. Add the pancetta and cook, stirring, until crisp, 3 to 4 minutes. Using a slotted spoon, transfer to a small plate; set aside. Add the artichokes to the pot and cook, stirring, until beginning to brown at the edges, 3 to 4 minutes. Remove the pot from the heat. Transfer half the artichokes to a small bowl; add the remainder to a blender. Reserve the pot.
- 3. To the artichokes** in the blender, add ½ cup cooking water, the lemon juice and ¼ teaspoon each salt and pepper; puree until smooth. In the same pot over medium, bring 1 cup of the remaining cooking water to a simmer, scraping up any browned bits. Add the artichoke puree, the pasta, lemon zest, pancetta, Parmesan and parsley. Cook, tossing to combine, just until the noodles are heated through, 1 to 2 minutes; add more reserved water as needed to make a silky sauce. Taste and season with salt and pepper. Transfer to a serving bowl and top with the reserved artichokes, along with additional oil and Parmesan.