



LINGUINE WITH ARTICHOKE, LEMON AND PANCETTA

4 - 6 SERVINGS

30 minutes

A

recipe from “Pasta Grannies” by Vicky Bennison gave us the idea for this pasta dish. The sauce 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.

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.

INGREDIENTS

1	POUND LINGUINE OR FETTUCCHINE
	KOSHER SALT AND GROUND BLACK PEPPER
1	TABLESPOON <u>EXTRA-VIRGIN OLIVE</u> OIL, PLUS MORE TO SERVE
4	OUNCES PANCETTA, CHOPPED
1	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
$\frac{1}{2}$	CUP FINELY CHOPPED FRESH FLAT-LEAF PARSLEY OR CHIVES OR BASIL

DIRECTIONS

01	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.
02	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.
03	To the artichokes in the blender, add $\frac{1}{2}$ cup cooking water, the lemon juice and $\frac{1}{4}$ 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.