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Lemon Spaghetti with Artichokes and Bread Crumbs

My love for artichokes knows no limits, but if you don't feel the same way, proceed with this recipe without them. You'll end up with a lemony spaghetti with bread crumbs on top. If you're looking for a way to dress this recipe up a bit, a scoop of mascarpone stirred in is incredible.

For the bread crumbs

2 tablespoons olive oil
½ cup bread crumbs
Salt
Freshly ground black pepper

For the rest

1 tablespoon olive oil
2 garlic cloves, minced
¼ teaspoon red pepper flakes, plus more to taste
¾ cup dry white wine
8 ounces artichoke hearts (defrosted, if frozen)
Salt
Freshly ground black pepper
8 ounces spaghetti
Zest of 1 lemon
½ cup Parmesan
⅓ cup mascarpone (optional)

First, make the toasted bread crumbs: In a large skillet, heat the olive oil over medium heat. Add the bread crumbs and toast, stirring frequently, until they're golden brown. Add a pinch of salt and pepper and remove from the heat. Remove from the pan to cool and set aside.

Meanwhile, bring a large pot of salted water to a boil. Cook the spaghetti according to the package directions. Drain and set aside.

In the same pan used for the bread crumbs, make the rest of the pasta sauce: Add the olive oil and turn the heat to medium. Sauté the garlic and red pepper flakes.

Add the artichoke hearts to the pan in a single layer and sear on one side until golden brown.

Next, add the wine and a pinch of salt and pepper to the pan. Cook until the artichokes are tender.

Add the drained pasta to the skillet with the artichokes and toss to combine. Stir in the lemon zest and Parmesan (and optional mascarpone). Taste and adjust for additional salt, pepper, and red pepper flakes, if desired.

Note: The author does not mention to add the bread crumbs to the finished dish. We suggest adding them after the lemon zest, Parmesan and mascarpone (if using).



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