

Lemon Butter Pasta with Artichokes and Capers

Ingredients

8 oz Spaghetti
14 oz Artichoke Hearts (quartered)
2 Bacon Slices (chopped)
2 T Olive Oil
2 T Unsalted Butter
3 clv Garlic (minced)
1 Shallot (minced)
3 T Capers (rinsed)
2 t Lemon Zest
1/2 t Red Pepper Flakes
1/4 t Salt
5 T Lemon Juice
1/4 c Parsley (chopped)
0 ds Ground Black Pepper

Instructions

1. Place a pot on the stove to boil water for the pasta. Cook pasta just 2 minutes shy of the recommended time from the package and set aside.
2. Meanwhile, in a large skillet, heat olive oil over medium heat. Add artichokes and cover, cook slightly browned. Once browned, remove the artichokes from the pan and set aside.
3. In the same pan add bacon and cook until crispy. Using a slotted spoon take bacon out of pan and add to the artichokes.
4. Using the same pan, heat butter over medium high heat. Once the butter has melted, add the shallots, garlic, capers, lemon zest, crushed red pepper and salt. Cook until the shallots are translucent. Carefully add the lemon juice and cook until a sauce develops.

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5. Add the cooked pasta, half of the chopped parsley, bacon and artichokes to the pan. Toss to evenly coat. If the pasta seems too dry, add pasta water, 1 tablespoon at a time, to loosen it a bit.

6. Season pasta with salt and pepper to taste and add in the rest of the parsley. Serve immediately.