

PAPPARDELLE WITH SCALLOPS AND ROASTED ARTICHOKES

(from The Bewitching Kitchen)

1 or 2 bottles of artichoke hearts, in brine, oil or water, drained

4 tablespoons extra-virgin olive oil

Kosher salt and black pepper

1 pound pappardelle

1 large lemon, zested and juiced

¼ cup torn basil leaves

12 large scallops seasoned to taste with salt and pepper

1 tablespoon olive oil + 1 tablespoon butter

Heat oven to 425 degrees. Line a baking sheet with parchment paper. Gently pat the artichoke hearts with a paper towel to remove excess moisture. If they were packed in oil, simply roast them as they are. If they were in brine or water, drizzle one tablespoon of olive oil all over the pieces and proceed to roasting for 20 minutes in a single layer. Flip the pieces and roast for 5 to 10 minutes longer, until edges are turning golden. Reserve. You can do this step in advance.

Meanwhile, bring a large pot of well-salted water to a boil. Add the pasta and cook until al dente, about 10 minutes or according to package directions. While the pasta cooks, in a serving dish large enough to accommodate it, add the lemon juice, lemon zest, 3 tablespoons of olive oil, 1/2 tsp salt, 1/2 tsp black pepper, whisk to combine.

Cook the scallops. Dry them very well, season with salt and pepper. Add the tablespoon of oil and butter to a skillet, once very hot, cook the scallops, 2 minutes per side, until golden brown. Reserve.

Once the pasta is cooked, remove 1/2 cup of the cooking water. Drain the pasta and add to the bowl with lemon, seasonings and olive oil. Toss well, adjust consistency with the reserved pasta water, add fresh basil and serve with the scallops and the roasted artichokes.