

Spinach Fettuccine with Artichokes, Sun-Dried Tomatoes, and Capers (“Fields of Greens” Annie Somerville)

The substantial flavors of this pasta make it a good main course for the fall and winter months. It's an especially pretty dish, the bright green fettuccine contrasting beautifully with the earthy colors of the artichokes and sun-dried tomatoes.

3 medium-size artichokes, trimmed and sliced
3 Tbsp extra virgin olive oil
½ medium-size red onion, thinly sliced, about 1 cup
salt and pepper
2 garlic cloves, finely chopped
1 tsp fresh lemon juice
¼ cup dry white wine
½ lb fresh spinach fettuccine
4 sun-dried tomatoes packed in oil, drained and sliced
1 Tbsp drained capers, rinsed
2 tsp chopped fresh thyme
½ cup garlic bread crumbs
grated parmesan or romano cheese

Set a large pot of water on the stove to boil. Heat 2 Tbsp of the olive oil in a large sauté pan. Add the onion, ¼ tsp salt, and a few pinches of pepper. Saute over medium heat for 2 to 3 minutes, until the onion is tender. Drain the artichokes and add to the onion with the garlic, the lemon juice, ¼ tsp salt, and a few pinches of pepper. Saute until the artichokes are tender, 7 to 8 minutes, then add the white wine and simmer for 1 to 2 minutes, until the pan is nearly dry.

When the water is boiling, add 1 tsp salt and the fettuccine and cook until just tender. Before draining, add ¼ cup of the pasta cooking water to the artichokes along with the sun-dried tomatoes, capers, remaining tablespoon of oil, and thyme. Drain the pasta, shake off the excess water, and add to the artichokes and onions, tossing everything together. Season with salt and pepper to taste, sprinkle with the bread crumbs, and serve with freshly grated parmesan or romano. Serves two to four.