

Spaghetti with Garlic, Olive Oil, and Artichokes

Eddie's Notes: This recipe from America's Test Kitchen is very close to an outstanding dish I had at *Buca Mario* in Florence, Italy. It is pretty simple, quick and delicious, especially if you like garlic and artichokes. Feel free to substitute your favorite pasta variety.

INGREDIENTS

7 tablespoons [extra virgin olive oil](#)
12 garlic cloves, minced (see note)
2 (9-ounce) packages frozen artichoke hearts
1 pound spaghetti
3 tablespoons fresh parsley leaves
2 teaspoons fresh lemon juice
¼ teaspoon red pepper flakes
[Grated Parmesan cheese](#)(for serving)

INSTRUCTIONS

SERVES 4 TO 6

*This recipe requires 12 minced garlic cloves, which measures 4 tablespoons. Three tablespoons are sautéed and the remaining tablespoon is stirred into the pasta raw, when finishing the dish. To quickly thaw the artichoke hearts, place them in a bowl, cover with plastic wrap, and microwave for about 5 minutes. Drain thoroughly before using. Round out this light pasta dish with a salad of hearty greens and crusty bread. This recipe was published in our cookbook *The Best 30-Minute Recipe*.*

Making the Minutes Count: Prep the remaining ingredients while the garlic is sautéing.

- 1. Boil Water for Spaghetti:** Bring 4 quarts water to boil in large pot.
- 2. Sauté Garlic:** Cook 3 tablespoons of oil, 3 tablespoons of garlic, and 1/2 teaspoon salt in 10-inch nonstick skillet over low heat, stirring often, until garlic is sticky, foamy, and straw-colored, about 10 minutes. Transfer to a small bowl.
- 3. Cook Artichokes:** Add 1 tablespoon oil to skillet and return to high heat until shimmering. Add artichokes and 1/4 teaspoon salt. Cook until artichokes are lightly brown and tender, about 6 minutes.
- 4. Cook and Drain Spaghetti:** Add spaghetti and 1 tablespoon salt to boiling water and cook, stirring often, until al dente. Reserve 1/2 cup cooking water, then drain spaghetti and return spaghetti to pot.
- 5. Toss Spaghetti with Sauce:** Stir parsley, lemon juice, red pepper flakes, remaining 3 tablespoons oil, sautéed garlic, artichokes, and 2 tablespoons reserved pasta cooking water into spaghetti. Season with remaining tablespoon raw garlic, salt, and pepper to taste. Add reserved pasta cooking water as needed to loosen sauce. Serve, passing the Parmesan separately.