



Women's Weekly
cookbooks

FETTUCINE WITH ARTICHOKE HEARTS AND GARLIC

Prep + cook time: 45 minutes **Serves:** 4

Ingredients

20 marinated artichoke hearts (560g), halved

4 cloves garlic, sliced

¼ cup (60ml) olive oil

500g (1 pound) fettuccine

30g (1 ounce) butter

1/3 cup loosely packed fresh sage leaves

2/3 cup (50g) thinly shaved pecorino cheese

1. Preheat oven to 220°C/425°F.
2. Place artichokes on a baking-paper-lined oven tray; sprinkle with garlic and oil. Roast 10 minutes or until browned.
3. Meanwhile, cook pasta in a large saucepan of boiling salted water 8 minutes or until just tender; drain. Return to pan to keep warm.
4. Melt butter in a large frying pan over medium-high heat; cook sage leaves 1 minute or until butter begins to change colour. Remove sage from the pan. Add pasta and artichokes to pan; toss to combine. Season to taste.
5. Sprinkle pasta with sage; serve with cheese.

Tips

You can use drained canned artichokes, if you like.