

Lemon Spaghetti With Roasted Artichokes

By [Naz Deravian](#)

Time 40 minutes

Prep

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Ryan Liebe for The New York Times. Food Stylist: Victoria Grandoff.

Lemon zest, lemon juice, Parmesan and basil come together for a silky and vibrant sauce that makes this weeknight-friendly pasta sing. The addition of roasted artichoke hearts adds texture and complements the zestiness of the dish. There's no better time than a weeknight to embrace canned or frozen artichoke hearts, as they are immensely less work than whole fresh ones, and they roast beautifully — and effortlessly — in a hot oven. Holding onto that salty, starchy pasta water is key to ensuring that each spaghetti noodle is enveloped in the lemony sauce; use it judiciously to emulsify the sauce as you quickly toss it.

INGREDIENTS

Yield: 6 servings

1 pound frozen halved artichoke hearts (thawed in a strainer), or 2 (14-ounce) cans halved artichoke hearts in water, drained

PREPARATION

Step 1

Heat oven to 425 degrees. Line a baking sheet with parchment paper.

Step 2

Gently pat the artichoke hearts with a paper towel to remove excess moisture. Place the artichoke hearts in a mound in the center of the baking sheet.

5 tablespoons extra-virgin olive oil
Kosher salt (such as Diamond Crystal) and black pepper
1 pound spaghetti
6 ounces Parmesan, very finely grated
1 large lemon, zested (about $\frac{1}{2}$ heaping teaspoon) and juiced (about 3 tablespoons)
1 tablespoon unsalted butter
 $\frac{1}{4}$ cup torn basil leaves, plus more for garnishing

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Add 2 tablespoons oil and 1 teaspoon salt, season with pepper and gently toss to combine. Scatter the artichoke hearts in an even layer and roast for 20 minutes. Flip the hearts and roast for an additional 10 minutes, until browned and a little crisp around the edges.

Step 3

Meanwhile, bring a large pot of well-salted water to a boil. Add the spaghetti and cook until al dente, about 10 minutes or according to package directions.

Step 4

While the pasta cooks, in a serving dish large enough to accommodate the spaghetti, add the Parmesan, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper and the lemon zest; toss to combine. Add the lemon juice and the remaining 3 tablespoons olive oil; stir to combine. The mixture should resemble a thick paste.

Step 5

Place the serving dish next to the pasta pot. Scoop out and reserve 1 cup of the pasta water. Drizzle 2 tablespoons of it over the Parmesan-lemon mixture; stir to thin out the mixture a little.

Step 6

Using tongs, lift out some of the spaghetti (with its cooking water still clinging to it) and transfer to the Parmesan-lemon mixture; quickly toss and drag the spaghetti in a circular motion around the dish to incorporate the sauce. Repeat until you have transferred and tossed all of the spaghetti.

Step 7

Add the butter, basil and 1 tablespoon of the pasta water to the spaghetti, and keep tossing until you have a silky sauce clinging to it. Add more pasta water, 1 tablespoon at a time, if needed.

Step 8

Top with the roasted artichokes, a little more black pepper and torn basil, and serve.

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Max Alexander, Rome, Contestant MasterChef Italia 2020-2021 9 months ago

If you are lifting the pasta out of the water with tongs (or a spaghetti spoon) there is no need to “reserve” a cup of pasta water on the side where it gets cold. You have all the boiling hot pasta water you need, right in the pot. This is how most Italians make pasta; colanders are rarely used.

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Missy Mareau 9 months ago

This was easy and delicious. The only thing we changed was to make the artichoke hearts in the air