



FUSILLI WITH ARTICHOKE HEARTS AND PARMESAN CREAM

The spiral shape of the fusilli scoops up plenty of creamy sauce. This pasta would also make a nice side dish with roasted meat or chicken, in which case it would serve six.

SERVES 4

- 2 tablespoons butter
- 2 cloves garlic, minced
- 1 cup heavy cream
- 3/4 teaspoon salt
- 1 teaspoon fresh-ground black pepper
- 2 1/2 cups canned, drained artichoke hearts
(two 1 4-ounce cans), rinsed and cut into halves or quarters
- 3/4 pound fusilli (spiral pasta)
- 1/2 cup grated Parmesan cheese
- 2 tablespoons chopped chives, scallion tops,
or parsley

1. In a medium saucepan, melt the butter over moderately low heat. Add the garlic and cook for 30 seconds. Stir in the cream, salt, pepper, and artichoke hearts. Cook until just heated through, about 3 minutes.

2. In a large pot of boiling, salted water, cook the fusilli until just done, about 13 minutes. Drain the pasta and toss with the cream sauce, Parmesan, and chives.

You can easily add roasted meat or chicken to this dish and make it go further.



From The Kitchen Of Meg & Joey

