

## **Fried Artichoke and Shrimp Pasta**

*Adapted from same recipe at Meals with Mel*

2 14-ounce cans artichoke hearts, quartered  
1 cup extra virgin olive oil  
1 handful thyme sprigs  
1 clove garlic, peeled and smashed  
1/2 pound jumbo shrimp (16/20 count)  
1 tablespoon butter  
1/2 large shallot, diced small (about 1/3 cup)  
2 cloves garlic, minced  
1/4 teaspoon red pepper flakes  
1/4 cup fresh parsley, chopped and divided  
2 teaspoons fresh spicy oregano, minced  
1/8 cup capers plus 2 teaspoons of the brine  
1 large lemon, halved  
1/2 cup dry white wine  
4 to 6 ounces dried Linguine  
salt and ground black pepper, to taste  
Pecorino Romano, grated, for serving

Drain the artichoke hearts until they are almost completely dry. I squished them down in the colander with paper towels then let them set for about a half hour, blotting with more paper towels periodically.

Arrange the artichoke hearts in a single layer in the bottom of a cast iron skillet or other heavy skillet. Pour just enough olive oil over the artichokes to cover them. I used a cup.

Toss in the smashed clove of garlic thyme sprigs. Turn the heat on to medium-high and allow the artichoke hearts to fry for about 30 minutes.

After about 10 minutes gently move the artichokes around to make sure they don't stick to the bottom.

After about 20 minutes carefully turn the artichoke hearts over to ensure even browning.

After 30 minutes they should be golden brown, but don't let them burn.

Remove the artichokes from the skillet and transfer to a paper towel-lined plate. Lightly salt the hot fried artichoke hearts. Set aside and try not to eat them all. Trust me.

Bring a large pot of salted water to a boil and cook to your preference according to package directions. Remove a cup or two of the cooking water and reserve, then drain the pasta

In another large skillet add about 2 tablespoons of the artichoke "frying" oil and a tablespoon of butter. Add the shallot and cook over medium heat until tender, about four minutes. Add in the garlic, red pepper flakes, oregano, capers and brine, half the chopped parsley, and the juice and zest of half the lemon. Season with a little salt and lots of ground black pepper, to taste. Cook for two minutes until fragrant, then add the white wine and reduce by half.

Add the shrimp and cook just until the shrimp turn pink, just a couple minutes per side. Add the cooked pasta to the skillet with the shrimp and fried artichokes and toss to combine. Loosen the pasta with the reserved cooking water.

Pour the skillet contents into large serving bowl and toss with the remaining parsley, the other lemon half squeezed, and a little fresh grated Pecorino Romano or other high-quality hard cheese.

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