

Artichoke & Baby Spinach Beetroot Linguine with Goat Cheese & Walnuts

R & J Mazza P/L
GLOBE ARTICHOKE



Ingredients

500g fresh beetroot linguine
¼ teaspoon salt,

2 tablespoons extra light olive oil,
3 cloves garlic, finely chopped,
1 brown onion, chopped
300g artichoke hearts, sliced,
150g baby spinach leaves,
¼ cup dry white wine,
1 teaspoon lemon zest,
1 tablespoon lemon juice,
125ml cream,

30g butter,
½ cup roasted walnuts, chopped,
120g goat cheese, crumbled
Salt and cracked pepper, to taste,



How to Cook

1. Boil water in a saucepan, and add linguine and salt. While cooking, prepare remaining ingredients.
2. Put olive oil in a frypan, when hot add onion, garlic and artichokes. Sauté until cooked.
3. Add wine, lemon zest, lemon juice and baby spinach. When spinach has wilted, add cream and bring to the boil. Remove from heat.
4. When cooked, drain linguine reserving some of the cooking water. Add butter, mixing well so it does not stick together. Add to artichoke mixture in frypan and mix well over heat. Add salt and pepper. Add 2 tablespoons of the pasta's cooking water.
5. Remove from heat. Gently stir in goat cheese and walnuts and serve.

Serves 4-6

