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chicory and lemon pasta recipe

Posted in *October, November, All Recipes, Autumn* on 1st November 2018

This is a simple chicory and pasta dish, quick to prepare and delicious hot, or cold the next day.

Serves 4

- 100g chopped pancetta
- 2-3 tablespoons extra virgin olive oil
- 1/2 onion, chopped
- 1 garlic clove, finely chopped
- 200g dried egg tagliatelle
- 200g chicory
- 3 tbsp dry white wine
- 50g butter
- Grated zest of 1 lemon
- 100ml double cream
- Handful flat-leaf parsley, chopped
- Grated Parmesan cheese, to serve
- Salt and black pepper

Bring a large pan of water to the boil. Put the chopped pancetta into a wide shallow pan over a moderate heat with half the olive oil. When the fat begins to run, add the chopped onion and garlic, and then cook with the pancetta for about 3-4 minutes, until the onion has softened.

Put the pasta into the pan of salted boiling water and cook until al dente.

Slice the chicory into thin strips. Add the chicory to the onion mixture with the wine and sauté until the chicory begins to wilt. Add the butter and lemon zest; pour in the cream and season well. Add this to the drained pasta with the remaining olive oil and the chopped flat-leaf parsley.

I love this pasta dish with a generous topping of Parmesan.

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