

# THE ART OF PANTRY COOKING

MEALS FOR FAMILY AND FRIENDS



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NEW YORK



## PAPPARDELLE WITH GREEN OLIVES AND BURRATA

*Serves 4 to 6 as a main course*

This rich pasta, coated with green olives and garlic sautéed in butter, is simple to prepare. Lemon adds acidity for balance, while the burrata and the warm pappardelle create a creamy finish.

### INGREDIENTS

½ teaspoon kosher salt, plus more for pasta cooking water	4 cloves garlic, minced
1 pound dried pappardelle pasta	2 tablespoons freshly squeezed lemon juice
2 tablespoons unsalted butter	Freshly ground black pepper to taste
1 tablespoon extra-virgin olive oil, plus more for drizzling	8 ounces burrata cheese, torn
1½ cups Castelvetrano olives, pitted	¼ cup grated pecorino
	Fresh thyme sprigs for garnish

Bring a pot of water to a boil and salt it to taste. Cook the pasta according to package instructions until al dente. Drain, reserving 1 cup of the pasta cooking water.

Meanwhile, in a large skillet heat the butter and 1 tablespoon oil over medium heat. Add the olives and garlic and cook, stirring occasionally, until the garlic is softened and fragrant, 2 to 3 minutes. Stir in the lemon juice.

Add the pasta and the reserved pasta cooking water. Toss the olives and garlic with the pasta until the sauce has thickened and coats the pasta, 2 to 3 minutes.

Season with pepper. Add the ½ teaspoon salt and toss to combine. Divide the hot pasta among plates and top with the cheeses. Drizzle with oil, and thyme, and serve immediately.