



takes
30
MINUTES

linguine con pancetta e porro

LINGUINE WITH PANCIETTA AND LEEKS

30 minutes | 4 to 6 servings

Fine sea salt

- 1 lemon**
- 2 large leeks (white and pale green parts only), sliced into $\frac{1}{4}$ -inch rounds (about 3 cups), rinsed well**
- $\frac{3}{4}$ cup water**
- $\frac{1}{4}$ pound flat pancetta or slab bacon, cut crosswise into $\frac{1}{8}$ -inch-thick matchsticks**
- 1 $\frac{1}{2}$ tablespoons extra-virgin olive oil**
- Freshly ground black pepper**
- 1 pound linguine**

Bring a large pot of salted water to a boil.

Using a sharp vegetable peeler or paring knife, cut zest from lemon, avoiding white pith. Thinly slice zest into strips. In a small saucepan of boiling water, blanch zest 30 seconds, then drain and set aside.

In a medium saucepan, combine leeks, $\frac{3}{4}$ cup water and $\frac{1}{2}$ teaspoon salt; bring to a gentle simmer and cook until leeks are very tender, about 10 minutes.

Meanwhile, in a medium skillet, combine pancetta, oil and generous pinch pepper; cook over medium heat, stirring frequently, until edges of pancetta begin to crisp, about 4 minutes, then stir in $\frac{1}{3}$ of the zest; cook 1 minute more and remove from heat.

Transfer leeks and their liquid to a blender; purée until smooth.

Add pasta to the boiling water and cook until al dente. Drain and transfer to a large bowl; add leek sauce and pancetta mixture (including any oil in pan), and toss to combine. Adjust seasoning to taste. Serve immediately, garnished with remaining zest.