

Fried Tagliatelle with Chickpeas and Smoky Tomatoes

50 minutes

Recipe by Yotam Ottolenghi



Ingredients

SMOKY TOMATO OIL:

250 grams cherry tomatoes
Jar seasoned oil (1/2 cup olive oil
2 tbsp tomato paste, 1/2 tsp ground
chipotle chili, 2 1/2 tsp paprika,
1/2 tsp salt)

PASTA:

2 Tbsp olive oil
8 dried tagliatelle nests
1/2 cup dried chickpeas, soaked for 8-24
hours with 1/2 tsp of baking soda (done)
1/2 tsp baking soda
2 cloves garlic, minced
1 lemon, halved
1 tbsp parsley, roughly chopped



Instructions

1. Make the chili oil: Place medium sauté pan over high heat and add tomatoes when hot. Cook until charred on outside but still maintain shape (3-4 min). Remove pan from heat, allow to cool for 5 minutes then add the jar of seasoned oil. Return to medium-low heat and simmer for 10-15 minutes stirring occasionally. Set aside.
2. Add two glugs of olive oil to a large, high-sided sauté pan or cast iron and heat over medium-high. Once hot add tagliatelle nests and fry on each side for 1 to 2 minutes, then set aside, and wipe out the pan.
3. Drain the soaked chickpeas and add them to the pan along with 4 1/4 cups of water and 1/2 tsp of baking soda. Bring to a boil, skimming scum as necessary, then reduce to medium low, cover with a lid and cook for 10 to 15 minutes, or until chickpeas are soft but retain shape. Add 1 1/2 tsp salt, minced or grated garlic cloves, and tagliatelle nests, nestling them into the liquid as much as possible. Increase to medium-high heat, replace lid and cook, undisturbed until pasta is tender and most of the liquid has been absorbed (5 to 10 minutes). Remove lid and without stirring, squeeze lemon juice over everything.
4. Spoon Smoky tomato oil on top, sprinkle with the roughly chopped parsley and serve directly from the pan.