

Salt and Serenity

Rigatoni With Brussels Sprouts, Leek, Parmesan & Lemon

This recipe, created by Senior Associate Food Editor Claire Saffitz, appeared in the February 2016 issue of Bon Appetit magazine. It was perfect, just as written. The only tweak I made to it was the addition of some red pepper flakes.

Serves 4

1 pound Brussels sprouts (about 24 sprouts)
1 large leek, white and pale-green parts only
4 tablespoons olive oil, divided, plus more for serving
Kosher salt, freshly ground pepper
1 lemon, zest removed with a vegetable peeler, cut into very thin strips
4 garlic cloves, finely chopped or grated with a microplane grater
¼-½ teaspoon red pepper flakes (optional)
½ cup dry white wine
12 ounces rigatoni
2 ounces Parmesan, finely grated, plus more for serving
Lemon wedges for serving

1. Trim Brussels sprouts with a paring knife, then snap off several dark outer leaves from each; set those leaves aside. Cut sprouts into quarters (or halve if very small). Starting at the root end, cut half of the leek into ½"-thick rings. Cut the remaining half of the leek lengthwise, into quarters, and then cut crosswise into a ½ inch dice.
2. Heat 2 Tablespoons of oil in a large skillet over medium. Add sprout quarters and leek rings; season with salt and pepper and cook undisturbed until deep golden brown, about 4 minutes. Toss and continue to cook, tossing occasionally, until browned all over and tender, about 3 minutes more. Transfer to a medium bowl.
3. Set aside a little lemon zest for serving and add remaining zest along with chopped leek, garlic, red pepper flakes and 2 Tablespoons oil to same skillet. Season with salt and pepper and cook, stirring often, until garlic and leek are golden, about 4 minutes. Add wine, bring to a boil, and cook until skillet is almost dry, about 3 minutes.
4. Meanwhile, cook pasta in a large pot of boiling salted water until very al dente, 8–10 minutes. Drain, reserving 1 cup pasta cooking liquid.

5. Add rigatoni to skillet along with reserved Brussels sprout leaves, Brussels sprout quarters, leek rings, and ½ cup pasta cooking liquid; toss to combine. Bring to a simmer, then gradually add Parmesan, tossing constantly. Cook, shaking skillet to toss pasta and adding more pasta cooking liquid as needed, until pasta is al dente and sauce is thickened and glossy, about 3 minutes. Season with salt and pepper.
6. Divide pasta among bowls. Top with more Parmesan and pepper and reserved lemon zest; drizzle with oil. Serve with lemon wedges for squeezing over.