Linguini with Broccolini and Pancetta

Bread Crumbs

1 cup panko

1 Tablespoon olive oil

1/4 teaspoon salt

Pasta

1 pound broccolini, stalks cut into 1" pieces, florets left whole

1 teaspoon salt

1 pound linguini

1/4 cup olive oil

4 ounces pancetta, cut into 1/4" pieces

2 cloves garlic, minced

3/4 teaspoon red pepper flakes

1 cup parmesan cheese, grated

4 Tablespoons butter

Combine bread crumb ingredients in a skillet.

Cook until golden brown.

Bring 4 quarts water to a boil.  Add broccolini stalks and 1 T. salt.

Cook 1 minute.  Add florets.  Cook 1 minute.

Remove from water with a spider and transfer to a bowl.

Return water to boiling.  Add pasta and cook 5-7 minutes.

Reserve 2 c. water.  Drain pasta.

Combine oil and pancetta in pan.  Cook until crispy.

Add garlic, pepper flakes and 1 t. salt. Cook 30 seconds.

Add 1 1/2 c. reserved pasta water.  Bring to a boil.

Stir in broccolini and pasta and cook 3 minutes until liquid almost absorbed.

Remove from heat.  Stir in parmesan and butter. Adjust consistency with reserved pasta water.

Transfer to serving dishes.  Sprinkle with bread crumbs.