

Quick and Easy Pasta al Limone Recipe

To help keep your energy levels up Will from the Fundraising Team has created the quick, easy and delicious recipe – Pasta al Limone.

Serves: 2

Takes: 15 minutes

Method

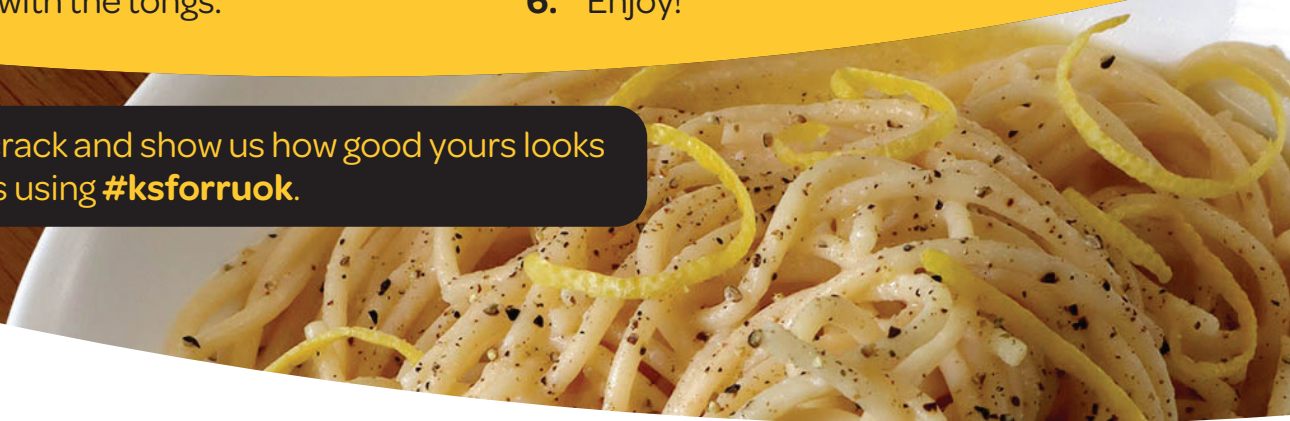


1. Cook the pasta until just before al dente in rapidly boiling water with plenty of salt.
2. Meanwhile, melt the butter over a medium heat in a frying pan with the lemon zest.
3. Remove from the heat and using tongs transfer the spaghetti from the water into the frying pan and toss. Squeeze in the juice of half a lemon and stir with the tongs.
4. Add in the Parmesan and toss vigorously in the pan to form the sauce (an emulsion).
5. Gradually ladle in a little of the pasta water and toss through. Serve with some extra lemon zest and freshly milled black pepper.
6. Enjoy!

Ingredients

250g Spaghetti
1/2 cup Parmesan, grated
75g Butter, cubed
1 Lemon, juice of 1/2 and
zest of whole
Freshly cracked black pepper

Give it a crack and show us how good yours looks on socials using **#ksforruok**.



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