

LEMON SPAGHETTI

Lemon Spaghetti became, and remains, a staple in our spring-early fall menus. It is wonderfully flavorful, and incredibly simple to make. It's something that our whole family loves. All you need is some spaghetti, lemon, fresh basil, olive oil, garlic, and red pepper flakes! We often serve this alongside a small, bright salad or garlicky roasted chicken. It makes a great leftover lunch too!

Ingredients.

- 1 lb spaghetti or thin spaghetti
- 1/2 cup fresh squeezed lemon juice
- 1/2 cup extra virgin olive oil
- 1 large garlic clove, very thinly sliced
- kosher salt
- 1/2 teaspoon red pepper flakes
- zest of 1 lemon
- shaved Parmesan cheese
- large handful of basil, thinly sliced or torn

Directions.

Heat 1/4 olive oil in a small saucepan over medium heat. Add the garlic and allow the garlic to cook for only 30 seconds. Remove the pan from the heat and wait an additional 30 seconds before transferring the garlic and oil to a glass dish. Add the other 1/4 cup of olive oil to the garlicky oil, and set aside to cool.

Bring a large pot of salted water to a boil. Cook your spaghetti until al dente. Drain and rinse with cold water until the pasta is cooled. Transfer to a large bowl.

Add 1/2 cup of lemon juice to the dish with the olive oil and season to taste with kosher salt. Toss the dressing in with the pasta and toss to combine. Allow it to sit for about ten or fifteen minutes, tossing a few times, so the pasta absorbs some of the dressing.

Transfer the pasta to a serving dish. Sprinkle with red pepper flakes, lemon zest, plenty of Parmesan, and basil.

Enjoy immediately.

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