
Creamy Light & Lemony Pasta

Total time: 30 min Yield: 4 Servings

Ingredients

1 lb angel hair or thin spaghetti (prepared per box instructions)
2 lemons (juiced and zested)
1 cup heavy cream
1/2 cup white wine (can substitute low-sodium chicken broth)
1 Tbsp butter
1/4 cup fresh flat leaf parsley (chopped)
1/4 cup fresh parmesan cheese (grated)
salt (to taste)
fresh ground black pepper (to taste)
1/2 tsp red pepper flakes (optional)

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Instructions

Cook your pasta according to package instructions, then set aside while you make this fast and easy, fresh-tasting pasta sauce.

Zest both lemons, then squeeze as much juice and pulp as you can from each. Set aside. In a 12" skillet or sauté pan, combine the cream, white wine and butter, and bring to a boil, then turn the heat down and gently stir until the sauce starts to thicken, about 8 minutes. Add the lemon juice, stir and season with salt and pepper to taste. Add sauce to the pasta, toss, sprinkle with parsley, lemon zest (optional: red pepper flakes) and parmesan cheese and serve.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watarai