



LEMON SPAGHETTI RECIPE

BY GIADA DE LAURENTIS

LEVEL: EASY / SERVES: 6 / PREP TIME: 10 MIN / COOK TIME: 8 MIN

INGREDIENTS

1 pound spaghetti
2/3 cup olive oil
2/3 cup grated Parmesan
1/2 cup fresh lemon juice (about 3 lemons)
Salt and freshly ground black pepper
1 tablespoon lemon zest
1/3 cup chopped fresh basil leaves

DIRECTIONS

Cook the pasta in a large pot of boiling salted water until tender but still firm to the bite, stirring occasionally, about 8 minutes. Meanwhile, whisk the oil, Parmesan, and lemon juice in a large bowl to blend.

Drain the pasta, reserving 1 cup of the cooking liquid. Toss the pasta with the lemon sauce, and the reserved cooking liquid, adding 1/4 cup at a time as needed to moisten. Season with salt and pepper. Garnish with lemon zest and chopped basil.