



## Lemon Garlic Pasta

*Pasta*

**Prep Time:** 10 mins **Cook Time:** 10 mins **Total Time:** 20 min **Difficulty:** Easy **Servings:** 2-3

### INGREDIENTS

- 10-12 ounces of dried or
- 8-10 ounces of fresh pasta
- 3 tablespoons of olive oil
- 2 tablespoons of butter
- 3 large garlic cloves, minced
- 1/4 teaspoon crushed red pepper flakes
- 1 1/2 tablespoons of freshly squeezed lemon juice
- 1 teaspoon of lemon zest
- 1/4 cup of chopped fresh parsley
- 1/4 teaspoon of kosher salt
- 1/4 teaspoon of fresh ground pepper
- 3 tablespoons of freshly grated parmesan cheese

### DIRECTIONS

Bring a large pot of salted water to boil.

While you're waiting, heat the butter in a small sauce pan over medium heat until melted. Add the minced garlic and red pepper flakes, cook, and stir until fragrant, about 30-60 seconds. Add the olive oil and cook for another 30-60 seconds. Reduce heat to medium-low and add the lemon juice and zest. Cook another 1-2 minutes and then reduce heat to low.

Cook the pasta according to the directions. If you're using fresh pasta, it only needs to boil 1 1/2 to 2 minutes.

Once you've drained the pasta, increase heat to the small sauce pan to medium. Once bubbling, add the cheese and mix thoroughly.

Add the drained, cooked pasta back to the large pot used for boiling. Add the garlic sauce, salt, pepper, and parsley. Toss to coat evenly.

Add additional salt, pepper, and cheese to your preference.