



Easy Lemon Spaghetti

Ingredients:

- $\frac{2}{3}$ cup Lemon Fused Olive Oil
- $\frac{2}{3}$ cup grated Parmesan cheese
- $\frac{1}{2}$ cup fresh lemon juice (about 2 lemons)
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. freshly ground pepper
- 1 lb. spaghetti
- $\frac{1}{3}$ cup freshly chopped basil
- 1 Tbsp. grated lemon zest

In large bowl, whisk the Lemon Fused Olive Oil, Parmesan, lemon juice, salt and pepper. Set aside, (Mixture can be made and refrigerated up to 8 hours ahead. Bring to room temperature before using).

Meanwhile, bring a large pot of salted water to a boil. Add spaghetti and cook according to package instructions. Drain, reserving 1 cup of the cooking liquid. Add spaghetti to the lemon sauce; toss with basil and lemon zest, then with enough reserved cooking liquid, $\frac{1}{4}$ cup at a time, to moisten. Season with more salt and pepper to taste.

Serves 4 to 6

*Adapted from a recipe by Giada De Laurentiis

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