

Spaghetti al Limone e Prezzemolo

Enjoy the summer with spaghetti al limone e prezzemolo and let yourself be enchanted by the fresh, tangy combination of lemon and parsley. This light and aromatic dish brings the sunny south straight to your plate. Buon Appetito!

Zutaten
2 Portionen

250 g Byodo spaghetti, light
1 Garlic clove
0.5 Covenant Parsley
2 Organic lemons
50 g Parmesan cheese
150 ml Pasta cooking water
4 EL Byodo Roast Olive Mediterranean

Zubereitung

Peel and finely chop the garlic. Wash, dry and finely chop the parsley.
Wash one lemon in hot water and grate the zest. Then cut both lemons in half, squeeze and measure out about 100 ml of lemon juice. Then grate the Parmesan cheese.
Bring enough water to the boil and salt well. Cook the spaghetti in water for 8-9 minutes until al dente. At the end, remove two ladles of pasta water.



In the meantime, fry the Mediterranean olive in a pan. Add the garlic briefly, then add the lemon zest, lemon juice and the pasta cooking water.
Then mix in the Parmesan and allow to melt. Fold in the drained spaghetti and finally the chopped parsley.
Garnish the lemon pasta with a little parmesan, finely chopped parsley leaves and lemon slices.