



# Lemon Linguine

NIBBLEDISH CONTRIBUTOR

## Ingredients

-1/2lbs linguine (if you use angel hair, or thinner pasta, would be even better) -1tbsp extra-virgin olive oil -2 cloves garlic, finely chopped -1/2 teaspoon crushed red pepper flakes -1 lemons, zested and juiced -Handful cilantro, finely chopped -salt, to taste

## Instructions

Summer will be here soon. This is a light refreshing pasta dish! 1.Cook linguine till al-dente 2.In a small saute pan, add extra-virgin olive oil, garlic and crushed red pepper flakes 3.Add lemon juice and a ladle of the cooking water from the pasta to the garlic and oil mixture in the pan, when the pasta has been cooking for about 5mins 4.Drain pasta, add pasta to pan and turn off heat, add lemon zest and cilantro 5.Toss the pasta well with the sauce, allowing it time to soak up the "juice" (Note: You can have the option of NOT using the pan. Just toss in the cooked pasta in the mixture of olive oil, garlic, crushed pepper flakes, lemon juice, and cilantro. Can be served cold, even!)