



Lemon and Leek pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

1 large lemon
3 tbs olive oil
1 leek (white parts)
1/2 yellow onion
1 shallot
2 cloves garlic
1/4 cup white wine
2 tbs flat leaf parsley
8 oz whole wheat pasta
1 ear of grilled corn
1 diced roma tomato
1 tsp red pepper flakes
garlic powder
salt and pepper to taste

Instructions

This is a refreshing pasta that can be served hot or cold.

Cook pasta according to package directions in heavily salted water until almost al dente.

Meanwhile, in a saute pan, heat oil over medium heat. Add onions, shallot, and leek and saute for about 6-8 minutes. Then add the garlic and saute for 2 more minutes. Slowly add in about 1/2 cup of the pasta water and the wine. Then add the corn (removed from the ear), parsley, tomatoes, and seasonings. Add the pasta and toss. Right before serving, add the juice from the lemon.

Garnish each plate with lemon zest, and lemon wedge, and parsley.