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Lemon Pasta

Serves 6

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

- 12 ounces wide egg noodles or fettuccini, or wide spinach noodles if you prefer
- 2 lemons
- 1 cup heavy cream
- Kosher salt, to taste
- Freshly ground black pepper
- Optional: fresh parsley
 - 1 cup fresh ricotta-at room temperature
 - Parmesan cheese for serving

Equipment for class

- Pasta pot or large sauté pan with straight sides.
- Tongs
- Lemon zester
- Lemon juicer or small fork
- Small saucepan



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Lemon Pasta-3 Ingredients

Serves 6

12 ounces wide egg noodles or fettuccini, or wide spinach noodles if you prefer
Zest and juice of 2 lemons; zest cut in very thin strips 1 inch long
1 cup heavy cream
Kosher salt, to taste
Freshly ground black pepper
Optional: fresh parsley
1 cup fresh ricotta-at room temperature
Parmesan cheese for serving

1. Bring a large pot of water and 1 tablespoon salt to a boil. Add noodles and cook for 8 minutes or until tender, stirring occasionally.
2. Just before noodles are done, in a small saucepan combine the lemon zest, heavy cream, salt and pepper to taste. Cook over medium heat until the cream comes to a boil. Turn off the heat.
3. Set aside 1 ½ cups pasta water in case you want to add some starchy cooking water to the pasta later. Drain the pasta. Return the drained pasta to the warm cooking pot.
4. Pour cream mixture over drained noodles and add the lemon juice. Stir to coat. Cook over medium heat, stirring, until all the liquid is absorbed, about 1 to 2 minutes. If you prefer more sauce, add some of your reserved pasta water. Season with additional pepper, if desired.

Notes:

If adding ricotta, add it after the pasta is cooked with the cream. Add some of the reserved pasta water if you like.