

CAPELLINI WITH GARLIC LEMON AND PARMESAN

INGREDIENTS

- ½ pound DeNunzio's Capellini
- 3 1/2 tablespoons unsalted butter
- 2 tablespoons minced shallots
- 3 garlic cloves, thinly sliced
- 1 lemon zested and juiced
- salt and pepper to taste
- lemon zest
- red pepper flakes
- grated Parmesan

BASICS

Total: 17 min
Prep: 5 min
Cook: 12 min
Yield: 4 servings

DIRECTIONS

- Fill a large pot with water and bring to a boil.
- Add a handful of salt followed by the pasta and boil for 5 to 6 minutes or until the pasta is cooked through.
- Drain and set aside, Reserving 1/2 cup pasta water.
- Place a large skillet over medium heat and add butter. Once butter has melted add shallots and garlic and sauté for 2 to 3 minutes. Add pasta and pasta water and season with salt and pepper and toss together for 1 minute. Lower heat to medium. Add lemon zest and juice and continue to sauté for 2 minute. Finish pasta with additional lemon zest, a sprinkle of crushed red pepper flakes and a generous amount of freshly grated Parmesan. Toss together and serve.