



Lemon & Capers Pasta

Ingredients

- 1½ tablespoons kosher salt (plus more to taste)
- 1 pound linguine (dried)*
- ¼ cup extra virgin olive oil
- 4 cloves garlic (minced)
- ½ teaspoon crushed red pepper flakes *
- ¼ cup capers (drained and rinsed)*
- 2 tablespoons lemon zest (about 2 lemons)
- ¼ cup lemon juice (about 2 lemons)
- ½ cup Parmigiano-Reggiano (grated)*
- black pepper (to taste)
- ¼ cup fresh parsley (chopped, for garnish)
- ½ cup Italian breadcrumbs (optional, for garnish)*

Directions

Bring a large pot of water to a boil. Add the 1½ tablespoons of salt and stir. Then add the pasta and cook extra al dente . Before the pasta is done cooking, reserve 1½ cups of pasta water and set aside. Drain the pasta when ready.

While the pasta cooks, heat the olive oil in a large sauté pan or skillet over medium-low heat. Add the garlic and crushed red pepper flakes. Sauté until the garlic is fragrant, about 1 to 2 minutes. Then add the capers and sauté for another 1 minute.

Pour ½ cup of the reserved pasta water into the pan with the garlic and capers. Let simmer for a couple of minutes to slightly reduce and thicken the sauce.

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Directions

Add the drained pasta to the pan, tossing it until it is evenly coated with the sauce.

Remove the pan from the heat and add the lemon zest and lemon juice to the pasta, tossing to combine.

Stir in the Parmigiano-Reggiano until it melts and coats the pasta evenly.

Add more pasta water as needed to achieve your desired sauce consistency.

Season with salt and black pepper to taste. Garnish with fresh parsley and Italian breadcrumbs (if using).

