



Sicilian Pepper Lemon Linguini

1 Lemon

3 Small Chunks of Parmesan

2 oz. Extra Virgin Olive Oil

1 tbsp. Crush Red Pepper Flakes

1 Garlic Clove (minced)

6 Black Olives (pitted and cured)

1 c. Linguine

1/2 c. Fresh Parsley

Sea salt and pepper to taste

Preparation:

Zest entire lemon, and blend with Parmesan cheese chunks, set aside. Cook pasta according to directions on packet.

In a medium sauce pan, heat extra virgin olive oil with crushed red peppers and garlic, cook together for about 1 minute. Add in juice from the lemon, sea salt and pepper.

Add linguine to pan and stir. Add in the lemon zest and cheese, and about 1 cup of pasta water. Stir together until creamy, and then stir in fresh parsley and olives.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

