



Pasta al Limone (Lemon Pasta)



2 T butter, divided

8 oz. spaghetti or linguine*

4 c chicken stock, divided

1 lemon

3 T grated Parmesan or Romano cheese, divided

1 T Italian parsley or basil

Kosher salt and fresh-ground pepper to taste

Melt 1 tablespoon butter in large, lidded skillet over medium heat. Break noodles in half and add to butter, tossing with tongs to coat and toast slightly. Add 3½ cups stock and bring to boil. Reduce heat to medium/low and cover with lid. Cook for 15 minutes, stirring halfway through. Meanwhile zest and juice lemon. Check noodles; cook longer if needed, removing but preserving excess stock or adding additional stock as needed (stock should mostly absorb/cook off but not entirely). Add 1 tablespoon butter, half the lemon zest, and half the lemon juice. Toss. Sprinkle with 2 tablespoons cheese. Toss. Add salt and pepper to taste (be generous at the end of the day) and toss again. Add reserved and/or additional stock as necessary. Serve topped with additional pepper, lemon zest, cheese, and parsley or basil.

*can use thin spaghetti or angel hair – just reduce cook time according to package instructions, draining (but preserving if needed later) excess stock before adding remaining butter, lemon zest, lemon juice, etc.