

## **PASTA LIMONE**

1 lb spaghetti noodles  
1 Tablespoon olive oil  
1 glove garlic minced  
1/4 small onion minced  
1/4 cup whipping cream  
1 10oz bag spinach  
2 teaspoons lemon zest  
1/4 cup lemon juice  
1/2 cup grated parmesan cheese  
1/2 teaspoon black pepper

Cook spaghetti noodles in salted water till al dente. Reserve 2 cups of pasta water before draining.

In a separate skillet heat oil till shimmering. Add garlic and onions and cook till softened, about 2 minutes. Whisk in 1 cup of pasta water and cream. Bring to a simmer. Add cooked pasta, spinach, lemon zest, lemon juice, cheese and pepper

Cook until spinach is wilted. Add reserved pasta water if necessary.

Optional: top with additional cheese and fresh basil.

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