

# Lemon Pasta (pasta al Limone)

From the garden: parsley, lemon, garlic, basil

<b>Equipment:</b> Measuring spoons Measuring scales Grater Mezza luna Frying pan Wooden spoon Tea towel	<b>Ingredients:</b> 120 grams butter 2 tablespoons lemon zest, plus more for garnish 2 garlic cloves, minced ½ cup freshly grated Pecorino cheese 2 tablespoon fresh lemon juice, plus more to taste Salt and freshly ground black pepper Chopped fresh parsley or basil leaves, for garnish <b>Optional</b> Broad beans, peeled Snow peas, chopped
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## What to do:

1. Gather all ingredients and prepare them as the instructions state.
2. Heat butter in large pan, when it starts to foam, add lemon zest and garlic. Turn heat down and stir for about 2 minutes. Add all your snow peas and broad beans, if using. Cook for a minute or 2.
3. Add lemon juice.
4. Add cooked pasta to your pan and coat in sauce.
5. Add cheese and chopped herbs. Add salt if needed.
6. Serve in 4 dishes for the tables.