

Lemon & goat cheese pasta

Lemon and goat cheese pasta – a light, zingy, lemony quick pasta, perfect to end summer on a high note.

Prep Time
2 mins

Cook Time
13 mins

Total Time
15 mins

Servings: 4 people

Course: Main Course

Cuisine: Italian, pasta

Calories: 1000



Ingredients



Method

Ingredients

8 oz Pasta

*use fresh. Cut into 6
Roll through until no. 5 thick*

2 tbsp Salt + more to taste

2 tbsp Garlic finely chopped

¼ cup Olive oil extra virgin

1½ ~~tbsp~~ Chili flakes

*- use a pinch!!
or 1 tsp*

2 tbsp Lemon juice

1 tbsp Lemon zest

½ cup Pasta water

3 tsp Goat cheese

⅓ cup Fresh ~~basil~~ leaves

use parsley

Method

1. In a large pot, add water and salt and bring to a boil. Add the pasta and cook according to the packet instructions – capellini cooks in about 10 minutes.
2. In a pan, heat olive oil. Add chopped garlic and cook for a minute on low heat. Add chilli flakes and cook for another 30 seconds.
3. Using a slotted spoon, add the pasta, lemon juice, lemon zest, and pasta water. Mix on low heat.
4. Mix in the goat's cheese and stir well. Cook for about 2 minutes on low heat. Adjust the salt according to your taste.
5. Chop fresh basil leaves and mix well. Serve with some extra goat cheese (optional) and more basil leaves!