

MORTON & BASSETT SPICES®

Creamy Lemon Parmesan Pasta with Peas & Mint



- 1 pound linguine pasta
- ½ cup tablespoon olive oil
- ⅔ cup heavy cream
- 2 tablespoons lemon zest
- ¼ cup lemon juice
- ½ cup parmesan cheese, grated finely, plus more for serving
- 1 ½ teaspoons Morton & Bassett Mint
- ½ teaspoon Morton & Bassett Red Chili Flakes
- 1 teaspoon Morton & Bassett Fine Ground Black Pepper
- Salt to taste

Cook pasta according to package directions, when draining reserve 1 cup of pasta water.

Add ⅔ cup pasta water, ⅔ cup heavy cream, ½ cup olive oil, and lemon zest to the pot you just used for the pasta, and simmer for 5-8 minutes until starting to thicken just slightly. Remove from heat and add pasta back into the pot and stir to coat in sauce. Add lemon juice, stir and then add parmesan cheese. Serve tossed with fresh peas, radishes, mint, red pepper flakes, salt, pepper, and extra parmesan cheese.



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