



**OTWAY
PASTA
COMPANY**

Free Range · Handmade

Recipe Name **Spaghetti with Lemon Sauce**

Serves 4

1 pkt Otway Pasta Company Fresh Spaghetti 400g
100ml Extra Virgin Olive oil
50g freshly grated Parmesan
2 lemons (zest of 1, juice of 2)
2-3 tbs finely chopped fresh parsley

Salt and pepper to taste

Method

Place a large pot of water onto boil.

In a mixing bowl or jug add 100ml of olive oil, zest of 1 lemon and juice of 2 lemons. Add the grated parmesan and stir to combine

Place the spaghetti into the boiling water and cook for 4 minutes

Once spaghetti is cooked add to a fry pan on low heat. Add the lemon sauce and gently stir to combine.

Add parsley and season to taste

Serve and enjoy 😊

For a full video of the recipe to go otwaypasta.com.au/recipes