

Fettuccine with Preserved Lemon and Roasted Garlic

Serves 4-6

2 heads roasted garlic
1 Tbsp. olive oil
1 pound fettuccine
2 Tbsp. unsalted butter
1 preserved lemon, pulp and rind, finely chopped
1/2 cup parmesan cheese, plus more for serving
3 Tbsp. chopped flat-leaf parsley
Freshly ground black pepper, to taste



Roast the garlic. Remove from oven, cool slightly and squeeze garlic out of husks. Set aside.

Bring a large pot of water to boil, salt, and cook the fettuccine until tender. Drain and place in serving bowl.

Meanwhile, combine the tablespoon of olive oil and butter in a small pan over medium-low heat. When the butter melts, add the roasted garlic and lemon and cook 1 minute, stirring. Toss with the fettuccine. Toss the fettuccine again with the Parmesan and parsley and season generously with pepper.