

## Lemon Pasta

- 2/3 cup olive oil
- 2/3 cup freshly grated Parmesan cheese
- 1/2 cup fresh lemon juice (from about 2 lemons)
- 3/4 teaspoon salt, plus more to taste
- 1/2 teaspoon freshly ground black pepper, plus more to taste
- 1 pound dried spaghetti
- 1/3 cup chopped fresh basil
- 1 Tablespoon grated lemon zest (from about 2 lemons)



In a large bowl, whisk the oil, Parmesan cheese, lemon juice, 3/4 teaspoon of salt and 1/2 teaspoon of pepper to blend. Set the lemon juice mixture aside. (The sauce can be made up to 8 hours ahead. Cover and refrigerate. Bring to room temperature before using.) Meanwhile, bring a large pot of salted water to a boil. Add the spaghetti and cook, stirring occasionally, until tender but still firm to the bite, about 8 minutes. Drain, reserving 1 cup of the cooking liquid.

Add the spaghetti to the lemon sauce, and toss with the basil and lemon zest. Toss the pasta with enough reserved cooking liquid, 1/4 cup at a time, to moisten. Season the pasta with more salt and pepper to taste. Transfer to bowls and serve.

GiadaWeekly.com