



# Lemon Pasta Recipe for Bright Flavors

## Introduction

Lemon pasta is a delightful dish that brings a bright, zesty flavor to your table. This simple recipe from Love and Lemons showcases the perfect balance of creamy butter, aromatic garlic, and fresh lemon. With a splash of Parmesan and a sprinkle of herbs, this pasta is not only easy to make but also packs a punch of flavor. In just about 20 minutes, you can create a satisfying meal that serves two. Let's dive into the ingredients and preparation steps.

## Detailed Ingredients with measures

8 ounces spaghetti  
4 tablespoons unsalted butter, sliced into pats  
2 tablespoons lemon zest, plus more for garnish  
2 garlic cloves, minced  
½ cup freshly grated Parmesan cheese, plus more for serving  
1 tablespoon fresh lemon juice, plus more to taste  
Sea salt and freshly ground black pepper  
Chopped fresh parsley or basil leaves, for garnish

## Prep Time

Approximately 5 minutes

## Cook Time, Total Time, Yield

Cook Time: About 15 minutes

Total Time: Approximately 20 minutes

Yield: Serves 2

This lemon pasta recipe is a quick and refreshing meal to enjoy any night of the week. Its bright flavors make it a perfect choice for a light dinner or a delicious side dish at gatherings. Pair it with a simple salad or grilled protein for a complete meal.

## Detailed Directions and Instructions

### Cook the Pasta

Bring a large pot of salted water to a boil. Add 8 ounces of spaghetti and cook until al dente, following the package instructions. In the last few minutes of cooking, reserve 1 cup of the starchy pasta cooking water.

### Prepare the Sauce

A few minutes before the pasta is done, heat 4 tablespoons of unsalted butter in a large skillet over medium heat until it foams. Reduce the heat to low and add 2 tablespoons of lemon zest along with 2 minced garlic cloves. Cook, stirring for 1 to 2 minutes until the mixture is fragrant.

See also Swirled Pumpkin Cheesecake

### Combine Pasta and Sauce

Using tongs, transfer the cooked pasta from the pot to the skillet with the butter mixture. Add  $\frac{1}{2}$  cup of the reserved pasta water and cook over low heat, tossing the pasta until a light sauce forms and coats the spaghetti.

### Incorporate Cheese and Lemon Juice

Add half of the  $\frac{1}{2}$  cup of freshly grated Parmesan cheese and toss to combine. Pour in 1 tablespoon of fresh lemon juice and the remaining cheese, tossing again until the sauce is smooth. If the sauce becomes too thick, gradually add more pasta water to achieve the desired consistency.

**Season and Serve**

Season the pasta to taste with sea salt, freshly ground black pepper, and additional lemon juice if needed. Garnish with more lemon zest and chopped fresh parsley or basil. Serve with extra Parmesan cheese on the side.

**Notes****Serving Size**

This recipe serves 2 people.

**Preparation Time**

Total preparation time is approximately 20 minutes.

**Customization Options**

Feel free to adjust the amount of lemon juice and zest according to your taste preferences. You can also add protein or vegetables to the dish if desired.





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## Cook techniques

### Cooking Pasta

Use a large pot of well-salted boiling water to cook the spaghetti until it is al dente. Reserve some of the cooking water before draining, as it contains starch that helps the sauce adhere to the pasta.

### Infusing Flavor

Heat butter in a skillet over medium heat until it starts to foam. Then, lower the heat and add lemon zest and minced garlic to infuse the butter with flavor, stirring for a short time to avoid burning the garlic.

See also [Pineapple Pancakes](#)

### **Creating the Sauce**

Combine the cooked pasta and reserved cooking water in the skillet with the butter mixture. Toss over low heat until the starches in the water create a light sauce that coats the spaghetti.

### **Incorporating Cheese**

Add grated Parmesan cheese to the pasta while tossing to create a creamy texture. Adjust the consistency by adding more pasta water if the sauce becomes too thick.

### **Seasoning and Garnishing**

Taste and adjust the seasoning with sea salt, black pepper, and additional lemon juice. Garnish with lemon zest and fresh herbs for enhanced flavor and presentation.

## **FAQ**

### **Can I use different types of pasta?**

Yes, you can substitute spaghetti for other pasta types, but cooking times may vary.

### **How do I store leftovers?**

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stove with a splash of water to loosen the sauce.

**Can I make this recipe vegan?**

Yes, you can substitute the butter with a vegan alternative and use a vegan cheese option.

**What else can I add to this pasta dish?**

You can add vegetables like spinach or cherry tomatoes, or proteins such as chicken or shrimp for more substance.

**How can I make it spicier?**

Add crushed red pepper flakes while sautéing the garlic for a spicy kick.

## Conclusion

This Lemon Pasta is a quick and delightful dish bursting with fresh flavors. The combination of zesty lemon, aromatic garlic, and creamy Parmesan creates a light yet satisfying meal that's perfect for any occasion. With just a few ingredients and minimal cooking time, this recipe is an excellent choice for weeknight dinners or impressing guests.

See also [Sloppy Joe Dip](#)

**More recipes suggestions and combination****Cherry Tomato and Basil Pasta**

Toss al dente spaghetti with cherry tomatoes, fresh basil, olive oil, and a dash of balsamic vinegar for a bright, summery dish.

**Garlic Shrimp Pasta**

Add sautéed shrimp and a splash of white wine to the lemon pasta for a seafood twist that's both elegant and delicious.

**Pesto Lemon Pasta**

Combine the lemon pasta with homemade or store-bought pesto, adding a nutty flavor and vibrant color, perfect for pesto lovers.

**Mushroom and Spinach Pasta**

Incorporate sautéed mushrooms and fresh spinach into the lemon pasta for an earthy and nutritious variation.

**Crab Lemon Linguine**

Mix in lump crab meat with the lemon pasta for a luxurious and indulgent seafood dish that's sure to impress.

**Broccoli and Lemon Pasta**

Add steamed broccoli florets to your lemon pasta for a nutritious boost, adding color and texture to the meal.

**Lemon Chicken Pasta**

Incorporate grilled chicken slices for a heartier option, combining the bright flavors of lemon with tender chicken.

**Spicy Lemon Pasta**

Add red pepper flakes to the sauce for a spicy kick that pairs beautifully with the lemony flavors of the pasta.





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