

REAL SIMPLE

HANDS-ON TIME: 15 MINUTES

TOTAL TIME: 25 MINUTES

MAKES 4 SERVINGS



Pasta with Peas and Lemon

INGREDIENTS

- 1 pound dry spaghetti or fettuccine
- 3 tablespoons olive oil
- 4 cloves garlic, thinly sliced
- 2 jalapeños, seeded and thinly sliced (optional)
- zest of 1 lemon, grated
- ⅓ cup fresh lemon juice
- 1 ½ cups frozen peas, thawed
- 1 teaspoon kosher salt
- ⅛ teaspoon black pepper
- ⅓ cup (2 ounces) grated Parmesan cheese (optional)

Cook the pasta according to the package directions. Meanwhile, heat 2 tablespoons of the oil in a large skillet over medium-low heat. Add the garlic, jalapeños (if using), and lemon zest and cook until the garlic is golden but not browned, 4 to 5 minutes. Drain the pasta and add it to the skillet with the lemon juice, peas, salt, pepper, and the remaining oil. Heat until warmed through, 3 to 4 minutes. Transfer the pasta to individual plates and sprinkle with the Parmesan cheese (if using).

Nutrition Per Serving

Calories 610 (19% from Fat) • Fat 13g (Sat 2g) • Sugar 10g • Protein 21g • Cholesterol 0mg
Sodium 724mg • Fiber 8g • Carbohydrate 103g

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