Baked Lemon Pasta

Description

Lemon is an unlikely flavoring for pasta, but oh…is it ever refreshing and good, especially in the spring and summer. This is a baked version, but if you're in a hurry there's nothing more delicious than this: saute butter and olive oil, add chopped garlic. Squeeze in the juice of a couple of lemons and add in some of the zest. Stir together and add a splash or two of half and half or cream, then toss with pasta, chopped parsley, and Parmesan cheese. Divine.
There's something about this baked version, though, that I just love. I use sour cream instead of cream or half and half—I like the "noodle kugel" quality of the finished dish, (I should have been Jewish, I love kugel so much.) and I love the smell of lemon and garlic emanating from the oven.
That's my story and I'm stickin' to it.
This recipe may be doubled, tripled, or octupled—it's totally easy.



Summary

Yield: 6
Prep Time: 45 minutes
Category: Pasta
Cuisine: American
Tags: new pdf

Ingredients

- 1 lbs thin spaghetti or angel hair
- 4 tbsp butter
- 2 tbsp olive oil
- 2 cloves garlic minced
- 1 large lemon juiced and zested
- 2 cup sour cream
- 1/2 tsp kosher salt
- 1 shredded parmesan cheese

Instructions

Preheat oven to 375 degrees. Cook spaghetti until al dente.

In a skillet, melt butter with olive oil over LOW HEAT. When butter is melted, add minced garlic. Squeeze lemon juice into the pan. Turn off heat.

Add sour cream and stir mixture together.

Add lemon zest and salt.

Taste, then add more salt if necessary.

Pour mixture over drained spaghetti and stir together, then pour spaghetti into an oven safe dish.

Bake, covered, for 15 minutes. Then remove foil and bake for an additional 7 to 10 minutes. (Don't bake too long or the pasta will dry out.)

When you remove it from the oven, squeeze a little more lemon juice over the top.

Top generously with Parmesan cheese, then chopped parsley.

Give it a final squeeze of lemon juice at the end.

Serve with crusty French bread and a simple green salad.