



## **Episode #4 - Family Style Budget Friendly Series**

### **Lemon Garlic Pasta**

*4 Servings*

#### **Ingredients:**

- Olive Oil as Needed
- 4 Serving Pasta of choice (\*remember to save 1 Cup Pasta Water)
- 8 Sliced Garlic Cloves
- 20 Ripped Basil Leaves
- Handful Chopped Parsley
- 2 Lemon Juiced
- 2 Cup Grated Parmesan Cheese
- Salt & Pepper to Taste
- Zested Lemon (optional)

#### **Instructions:**

1. Boil pasta until al dente, according to instructions on package (salt your water to boost flavor)
2. Heat up skillet with olive oil, then sauté sliced garlic cloves and season with salt & pepper, cooking until fragrant
3. Add 1/4 cup of pasta water and squeeze a halved lemon into the pan, giving this time to reduce slightly
4. Add cooked pasta to the mixture, followed by 1/2 cup of grated parmesan cheese, chopped parsley, and torn basil (add some more olive oil at this point if you'd like)
5. Mix up everything until it's a nice cheesy pasta, then finish with grated lemon before serving