

# Lemon Basil Pasta

## INGREDIENTS

☐ 1 lb. penne pasta, gluten-free if necessary

☐ ½ stick butter (4 Tbsp.)

☐ 3 whole lemons, juiced

☐ ¾ c. heavy whipping cream

☐ ¼ c. half-and-half

☐ 1 & ½ c. grated Parmesan or Romano cheese

☐ Salt & pepper, to taste

☐ 20 basil leaves chopped, or 1 Tbsp. basil paste in a tube

## DIRECTIONS

1. Cook pasta to al dente. Reserve 1 c. hot pasta water. Set pasta aside.

2. In the same pot, melt butter over medium heat.

3. Juice the lemons. Whisk with the melted butter.

4. Remove from heat. Pour in cream and half-and-half. Whisk until combined and hot.

5. Add the cheese and whisk until melted. Add salt, pepper, and basil.

6. Check the consistency of the sauce. Add some hot pasta water to loosen the sauce, if needed. A Tbsp. or so at a time

7. Pour pasta and sauce into a large serving bowl. Stir to combine.

8. Serve

## NOTES

This is great as a side dish or eaten alone.