



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Lemon, Parsley & Parmesan Pasta –

**2 cups flat-leaf parsley leaves, packed
2 garlic cloves
¼ tsp. red-pepper flakes
½ tsp. lemon zest, plus more for garnish
Coarse salt and freshly ground black pepper
¾ cup extra virgin olive oil
1 pound short twisted pasta such as fusilli or gemelli
1 cup grated Parmesan cheese**

Make the pesto: In a food processor, pulse parsley, garlic, red-pepper flakes, lemon zest, and 1 tsp. salt until coarsely chopped. With machine running, add oil in a slow, steady stream, processing until blended.

Bring a large pot of salted water to a boil. Cook pasta until al dente. Drain, reserving ¼ cup pasta water.

Toss pasta with pesto and Parmesan, then with reserved pasta water. Grate more lemon zest over each serving, and season with pepper.

Credit: Martha Stewart Living