

Spaghetti with lemon, garlic, pine nuts, and arugula

serves 4-6

Some notes on Cooking GF Pasta and Regular Pasta:

1. This recipe calls for butter, so it's not vegan, I unfortunately didn't make it vegan, but you may proceed with vegan butter at your own risk.. Also if allergic to nuts omit the roasted pine nuts. You could use bread crumbs instead (just add at the end) .
2. I've made this dish gluten free, specifically using the Jovial Pasta brand, I know this brand like the back of my hand, it's really really close to the real thing as well. I've tested some others and I think they would work well here too, (please message me if need help on that)
3. I cook it al dente, (even if it's gluten free). Then I treat the GF pasta like regular pasta, salted water, reserving water, not rinsing it, you get the idea.

But if you don't have gluten allergies or sensitivity, simply use regular good quality dried pasta. And... I 'd cook al dente too if using regular. (follow the package directions. Either way don't forget to salt your pasta water, and reserve it for the end.

4. Lastly, Please dear God please do NOT RINSE your PASTA, or *add oil to the water*, or skip tasting along the way. **TIP:** set a 5 min timer when you put it in the water, taste the water too, I use a slurping method to ensure I don't burn my tongue. Then I check and stir the pasta along the way. After the 5 min timer I feel out how much longer I think it needs, which could be 1-8 more min.

Ingredients:

16 ounces GF or Regular Spaghetti (jovial brand GF is what I used here)

2/3 cup roasted pine nuts

2 cloves of garlic thinly sliced

EVOO

2 lemons, pits removed, zested, and juiced into a bowl

(zesting first makes the juicing easier)

4 pats (tablespoons) of unsalted butter

1/2 cup freshly finely grated pecorino romano

1 1/2 cups freshly finely grated parmigiano reggiano

1-2 big cups of fresh arugula

1 bunch of fresh basil, (thinly slice right before the dish finishes)
Salt + Fresh ground pepper to taste
Crushed red pepper optional

Method:

1. Prep all the above ingredients and have them ready. (this dish is quick). Bring a pot big enough for your spaghetti to a boil, season with lots of salt, enough to make your lips pucker, or taste like the sea. While you are cooking your pasta, reserve some water in a heatproof mug or pyrex measuring cup.
2. Bring a large saucepan to low-medium heat, (be sure your pasta will fit). Add some EVOO to coat the pan, once slightly sizzling, add the crushed red pepper if using, then the garlic. Cook until fragrant, and not brown. If it gets golden, that's okay. (it happens) Then add the butter, let it cook off a bit, (1-2 min) add the lemon juice- zest. Once the pasta finishes add the pasta from the water directly to the pan.
3. Vigorously stir in the pasta to the above mixture. Once incorporated, add the cheese, give a big stir until glossy, add the pine nuts, arugula and basil. Give a big toss, add fresh ground pepper as desired. (only add pasta water as needed in really small amounts if it looks dry) Eat right away.