

Quick Snap Pea Pasta

Adapted from recipefiction.com

Provided by the Auburn Interfaith Food Closet

RECIPE TYPE: Main Dish

SERVES: 4-6

PREP TIME: 5 minutes

TOTAL TIME: 15 minutes



INGREDIENTS:

- 8 oz. dry spaghetti or angel hair pasta, uncooked
- 2 tablespoons vegetable oil
- 4 cloves garlic, thinly sliced
- 2 cups sugar snap peas, strings pulled off, and pea pods cut into small pieces
- 2 tablespoons lemon juice
- 2-3 tablespoons fresh basil, sliced (1 1/2 tablespoons if dried)
- 1/2 cup grated Parmesan cheese
- Salt and pepper, to taste

DIRECTIONS:

1. Cook pasta according to package directions, until tender. Drain, and reserve some of the pasta cooking water.
2. Heat oil in a medium pan over medium-high heat; add peas and cook for 2 to 3 minutes. Add garlic, and salt and pepper, cooking until hot and fragrant.
3. Add the lemon juice, and sliced basil to the pan, and turn off the heat.
4. Toss pea mixture with the cooked pasta, and Parmesan cheese. Add some of the reserved pasta cooking water, one tablespoon at a time, until desired consistency. Serve warm.



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