

Fresh and Easy Lemon Spaghetti



INGREDIENTS

- 1/2 c. [olive oil](#)
- 1/2 c. [grated Parmesan cheese](#)
- 1/2 c. [fresh lemon juice](#) about 2 lemons
- 3/4 tsp. [salt](#) more to taste if needed
- ground black pepper to taste
- 1 pkg. 1 Lb. spaghetti
- 1/4 c. [chopped fresh basil](#)
- 1 Tbsp. [lemon zest](#) from about 2 lemons

INSTRUCTIONS

1. In a large bowl, whisk together olive oil, parmesan cheese, lemon juice and salt and pepper. Set aside.
2. Cook spaghetti according to package directions. Reserve 1 c. of the pasta water and drain the rest from the spaghetti.
3. Toss spaghetti with the lemon sauce and toss with the basil and lemon zest. Add the reserved pasta water a little at a time until it is well moistened.
4. Season with a little more salt and pepper to taste. Serve hot.