

# Lemon Red Pepper Sea Pasta

**Yield:** 4-6 Servings



## Ingredients:

- 1 pound Casarecce Pasta
- 1/3 cup extra-virgin olive oil
- 6 cloves garlic, finely chopped
- 1 lemon, zested
- 1 1/2 lemons, juiced
- 5 pinches, red pepper flakes
- 6 pinches, kosher salt
- 1 cup shredded parmesan (optional)
- 4 Cooked shrimp (optional)

## Steps:

1. Fill a large pot with water and bring to a boil. Cook the Casarecce according to the package directions. Once al dente, drain the pasta.
2. In a large sauté pan, add the olive oil and heat over medium heat. Add the garlic and red pepper flakes then sauté for 30 seconds until fragrant. Add the lemon zest and sauté for 15 seconds and then add the lemon juice, save the other half of the non-juiced lemon for later and sauté for 30 seconds.
3. Add the cooked pasta and stir to combine. If you need to add a few tablespoons of the reserved pasta water to thin it out, go ahead. Season with salt and parmesan to taste.
4. Sprinkle the parmesan over the pasta and toss to coat. If desired, use the leftover lemon and slice into thin slices, and add your separately cooked shrimp.

## For Judges Use Only

Please rate this pasta based on:

- |                     |                     |
|---------------------|---------------------|
| <b>Taste</b>        | 5 / 5 maximum score |
| <b>Presentation</b> | 5 / 5 maximum score |
| <b>Creativity</b>   | 5 / 5 maximum score |

Total Score: 15 / 15

**Comments:** Great job! Take off the rings of the lemon next time