

Description



A simple lemony twist to pasta that everyone will love! Try adding grilled chicken...even more delicious!

Ingredients:

- Your Favorite Pasta
- 1/4 C. The Olive Tap's [Sorrento Lemon Fused Olive Oil](#)
- The Olive Tap's Gourmet Grind Black Pepper and Himalayan Pink Sea Salt
- 1/4 C. fresh basil, julienned
- 1/2 C. Parmigiano Reggiano, shaved

Directions:

1. Cook your favorite pasta al dente.
2. Heat a medium sauté pan over medium-high heat. Add the lemon oil. Once it is heated through, add the cooked pasta. Toss to coat. Season with salt and pepper.
3. Plate the pasta and garnish with fresh basil and Parmigiano Reggiano.

Buon appetito,
Pat & Mario

Courtesy of Chef Pat McCoy and Fuller's Second Floor

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/chef-pats-pasta-with-lemon-oil-dressing/>

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