

Leek & Lemon Linguine

From – *eatingwell.com*

8 ounces whole-wheat linguine or spaghetti
2 large lemons, plus lemon wedges for garnish
1 leek rinsed well, patted dry and thinly sliced
1 Tbsp extra-virgin olive oil
½ cup chopped flat-leaf parsley, divided
2 cloves garlic, crushed
¼ tsp salt
1/8 tsp freshly ground pepper
¾ cup finely grated Parmesan cheese, divided
¼ cup snipped fresh chives, divided

- Cook pasta in a large pot of boiling water until just tender. Reserve 1 ½ cups of the cooking liquid and drain the pasta in a colander.
- Meanwhile, finely grate 1 Tbsp zest and squeeze 1/4 cup juice from the 2 lemons.
- Heat oil in a large nonstick skillet over medium-high heat. Add the leek, the lemon zest, 1/4 cup parsley, garlic, salt and pepper. Cook, stirring frequently, until the leek is lightly browned and softened, about 6 minutes.
- Add the pasta, 1 cup of the reserved cooking liquid, lemon juice and the remaining 1/4 cup parsley to the pan. Cook, stirring constantly, until the liquid is mostly absorbed, 30 seconds to 1 minute.
- Add the remaining 1/2 cup liquid, if desired. Remove from the heat. Toss the pasta with 1/2 cup Parmesan and 2 Tbsp chives.
- Sprinkle with the remaining Parmesan and chives.
- Serve with lemon wedges, if desired.



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