

## **Lemon Sage Pasta**

### **Ingredients**

1 lb. of rigatoni mezza, orecchiette or farfalle pasta  
1 stick of unsalted butter  
1 lemon thinly sliced, seeds removed  
Juice from 1 lemon  
1 cup Parmesan cheese grated  
1-2 tbsp. finely chopped fresh sage  
Fresh ground pepper and salt to taste

### **Preparation**

Bring a large pot of water to boil, add salt and pasta and cook until al dente.

Meanwhile, in large skillet melt 4 tbsp. of butter over medium heat and add lemon slices, cook until softened, 5 minutes or so and lemons are browned in spots. Remove 2 cups of pasta water before draining pasta.

Add 1 cup of pasta water and juice from the lemon to lemon slices and butter and add a tbsp. of butter at a time to thicken sauce until the half stick of butter is gone.

Place drained pasta to lemon sauce and stir thoroughly add parmesan cheese a tbsp. at a time, if sauce seems thick add a ¼ cup of pasta water to loosen, add more as needed. Once cheese, lemon sauce and pasta have come together place in serving bowl and top with chopped sage and generous amount of fresh ground pepper. Serve and pass cheese at table.