



SEAN MINOR.

## Pasta Al Limone

This easy lemon pasta dish is sure to impress. With just a handful of ingredients and minimal preparation, it's perfect for creating a special meal without spending hours in the kitchen. Creamy pasta is complemented by bright tangy flavors of lemon, making it a favorite dish that everyone at the table will love. Treat your mom or the special someone in your life to a mouthwatering meal this Mother's Day and take all that extra time to sit back, relax and share a glass of wine together.

**Prep:** 25 minutes, serves 4

**Pair With:** Sean Minor Rosé of Pinot Noir



### Ingredients:

½ pound spaghetti pasta (½ package)

Kosher salt

1 T butter

1 egg yolk (discard the egg white)

½ cup heavy cream

1 lemon, zested and juiced

1 cup Grana Padano or Parmigiano Reggiano (finely grated)

Black pepper and parsley or chives for garnish

### Directions:

**Pasta** - Cook the pasta in salted water until very al dente, (undercook the pasta by about 2 minutes per package direction) drain and reserve ¼ - ½ cup hot pasta water.

**Lemon Sauce** - In a small bowl whisk together 1 egg yolk, Zest and juice of one lemon and ½ cup heavy cream; mix in 1 cup finely grated Grana Padano or Parmigiano Reggiano

In a medium saucepan on medium/low heat add butter and place drained hot pasta in the pan. Pour the cheese mixture over the hot pasta and stir.

Add ¼ - ½ cup hot pasta water to blend till creamy. (adjust based on amount of pasta)

Sprinkle with fresh cracked black pepper and parsley or chives, serve hot!

Enjoy with the Sean Minor Rosé of Pinot Noir. \*Meat lovers could add a delicious pan-seared sirloin steak with a butter/rosemary topper to accompany the pasta!

always invited.

seanminorwines.com | f @seanminorwines