

Lemon & Basil Bow Ties with Blue Label Organic Basil

Ingredients

4 cups uncooked bow tie pasta
1 garlic clove, minced
1 to 2 teaspoons olive oil
1 tablespoon lemon juice
1 teaspoon grated lemon peel
½ teaspoon salt
¼ teaspoon coarsely ground pepper
½ cup loosely packed fresh basil leaves, torn
½ cup shredded parmesan cheese

Directions

Cook pasta according to package directions.

in a skillet, sauté garlic in oil for 1 minute.

Stir in the lemon juice, lemon peel, salt and pepper.

Drain pasta; add to skillet.

Add basil and cook until wilted, about 1 to 2 minutes.

Sprinkle with parmesan cheese and serve.

Enjoy!



Find more recipes online at calloways.com!