

# Lemon and Herb Spaghetti



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Recipe by: Laura Vitale

*Serves 2 to 4 depending on appetite*

**Prep Time: 5 minutes**

**Cook Time: 10 minutes**

## Ingredients

- 1/2 lb of Spaghetti
- 1/4 cup of Extra Virgin Olive Oil
- 1/2 cup of Fresh Parsley
- 1 Tbsp of Fresh Oregano Leaves
- 1 Tbsp of Fresh Thyme
- 1 Clove of Garlic
- 1/4 cup (or to taste) of Freshly Squeezed Lemon Juice
- zest of 1/2 of a Lemon
- Salt and Pepper, to taste

1) Fill a large pot with water, add a generous pinch of salt, bring to a boil and cook according to package instructions, drain well.

2) In a mini chop or food processor, add the parsley, garlic, oregano and thyme, pulse until its all chopped but not a puree.

3) In a large bowl (preferably your serving bowl) mix together the oil, lemon juice, lemon zest and chopped herb mixture with a touch of salt and pepper.

4) Add the cooked and drained spaghetti, give everything a good toss and enjoy!

