

Sponsored by:



Rotini with Salsa di Limone

Recipe courtesy Giada De Laurentiis



Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	0 min	Easy	4 to 6 servings
Cook Time:	20 min		

Ingredients

- 1 pound rotini pasta
- 1 1/4 pound Roma tomatoes, seeded and diced
- 1/4 cup extra-virgin olive oil
- 1 large lemon, zested and juiced
- 1 cup crumbled ricotta salata cheese or feta cheese
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

Directions

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta, reserving 1 cup of the pasta water.

Place the hot pasta in a large bowl. Add the tomatoes, olive oil, lemon zest and juice, ricotta salata cheese, salt, pepper, and 1/2 cup of the pasta water. Toss to combine, adding the remaining pasta water, if desired. Serve.



Printed from FoodNetwork.com on Mon May 25 2009

© 2009 Scripps Networks, LLC. All Rights Reserved