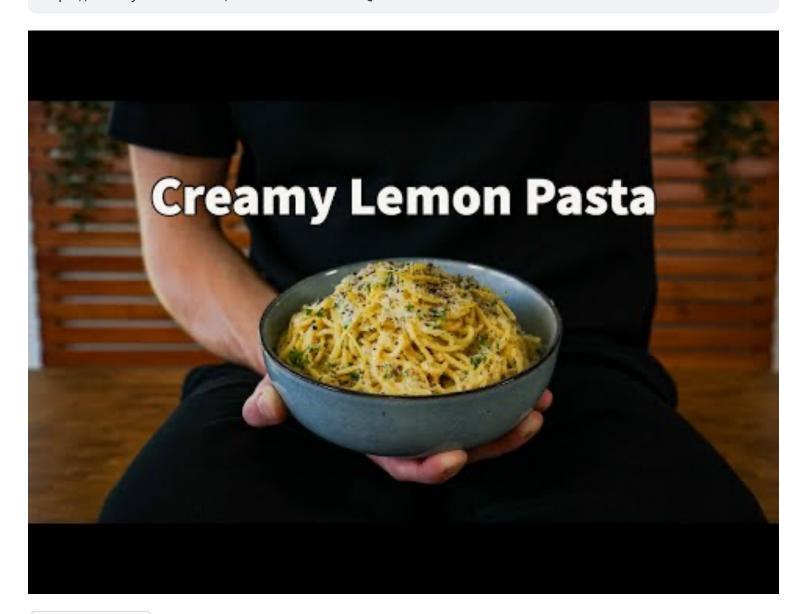
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### **Creamy Garlic Lemon Pasta**

# **Ingredients:**

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### For the Pasta:

- 400 grams spaghetti
- Salt (for the pasta water)

## For the Sauce:

- 1 bulb of garlic, sliced
- 1 lemon, zested and juiced
- 1 tablespoon olive oil
- 1.5 tablespoons unsalted butter
- 1 cup thickened cream (36% fat)
- Salt and pepper (to taste)
- 10 grams curly or flat leaf parsley (optional)
- Parmesan cheese (for grating, optional)

#### Instructions:

# Prepare the Pasta:

- 1. Bring a large pot of salted water to a boil.
- 2. Add the spaghetti to the boiling water and cook for one minute less than the packet directions, or until al dente.

# Make the Sauce:

- 1. Heat the olive oil and butter in a large pan over medium-high heat.
- 2. Add the garlic and fry gently for one minute, taking care not to brown it.
- 3. Stir in the lemon zest and juice, and cook for another minute.
- 4. Add the thickened cream and season with salt and pepper.
- 5. Bring to a light boil, then reduce heat to low and simmer until the sauce thickens.

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# **Combine the Pasta and Sauce:**

- 1. Transfer the al dente pasta directly from the pot to the sauce.
- 2. Stir in the parsley (if using).
- 3. Cook for one final minute to finish cooking the pasta and thicken the sauce.

#### Serve:

- 1. Remove the pan from the heat and serve the pasta in bowls or plates.
- 2. Garnish with reserved lemon zest, parsley, and grated Parmesan cheese.
- 3. Enjoy the creamy, flavorful pasta!

# Tips:

- Use a microplane to mince the garlic if desired.
- Use a julienne peeler to cut the lemon zest into strips.
- Add red pepper flakes to the sauce for a touch of heat.
- Serve with a side salad or crusty bread.

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