

Spaghetti with Lemon and Olive Oil (al Limone)

From America's Test Kitchen episode: *Vegetarian Pasta Night*.

Serves 4 to 6

Let the dish rest briefly before serving so the flavors develop and the sauce thickens.

INGREDIENTS

Table salt

1 pound spaghetti

1/4 cup extra virgin olive oil, plus more for serving

1 medium shallot, minced (about 3 tablespoons)

1/4 cup heavy cream

2 teaspoons finely grated zest and 1/4 cup juice from 3 lemons

1 ounce finely grated Parmesan cheese (about 1/2 cup), plus more for serving

Ground black pepper

2 tablespoons shredded fresh basil leaves

INSTRUCTIONS

1. Bring 4 quarts water to boil in large Dutch oven over high heat. Add 1 tablespoon salt and pasta to boiling water; cook, stirring frequently, until al dente. Reserve 1¾ cups cooking water, drain pasta into colander, and set aside.

2. Heat 1 tablespoon oil in now-empty Dutch oven over medium heat until shimmering. Add shallot and 1/2 teaspoon salt; cook until shallot is softened, about 2 minutes. Whisk 1 1/2 cups of reserved pasta cooking water and cream into pot; bring to simmer and cook for 2 minutes. Remove pot from heat, return pasta, and stir until coated. Stir in remaining 3 tablespoons oil, lemon zest, lemon juice, cheese, and 1/2 teaspoon pepper.

3. Cover and let pasta stand 2 minutes, tossing frequently and adjusting

consistency with remaining 1/4 cup reserved pasta water if necessary. Stir in basil and season with salt and pepper to taste. Serve, drizzling individual portions with oil and sprinkling with cheese.



America's Test Kitchen is a 2,500-square-foot kitchen located just outside of Boston. It is the home of *Cook's Country* and *Cook's Illustrated* magazines and is the workday destination for more than three dozen test cooks, editors, and cookware specialists. Our mission is to test recipes until we understand how and why they work and arrive at the best version. We also test kitchen equipment and supermarket ingredients in search of brands that offer the best value and performance. You can watch us work by tuning in to *America's Test Kitchen* (www.americastestkitchen.com) on public television.