

Less than 30 minutes

Serves 4

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Ingredients:

- 1 packet (500g) spaghetti
- Grated peel of 4 lemons
- $\frac{3}{4}$ cup (100g) grated parmesan
- $\frac{1}{3}$ cup (80ml) chopped parsley
- Salt and milled pepper
- $\frac{1}{2}$ cup (125ml) breadcrumbs
- 1 tsp (5ml) dried chilli flakes
- Generous knob butter

Method:

1. Cook spaghetti in boiling salted water according to packet instructions.
2. Drain and reserve 2 Tbsp (30ml) pasta water.
3. Toss pasta with reserved water, grated lemon peel, parmesan and parsley. Season.
4. Fry breadcrumbs and chilli flakes in butter until crispy.
5. Divide pasta into bowls, top with crispy breadcrumbs and serve hot.