Less than 30 minutes

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1 packet (500g) spaghetti
- Grated peel of 4 lemons
- ³/₄ cup (100g) grated parmesan
- ⅓ cup (80ml) chopped parsley
- Salt and milled pepper
- ½ 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.