



## Spring Linguine with Basil

### Ingredients:

- 9 ounces uncooked fresh linguine
- 1 cup shelled fresh green peas
- 4 teaspoons extra-virgin olive oil
- 1 tablespoon unsalted butter
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup thinly sliced fresh basil
- 2 ounces shaved fresh Parmigiano-Reggiano cheese

### Instructions:

1. Cook pasta according to package directions, omitting salt and fat. Add peas to pasta during the last 2 minutes of cooking time. Drain pasta mixture in a colander over a bowl, reserving 1/4 cup pasta liquid.
2. Heat oil and butter in pan over medium heat 1 minute or until butter melts. Remove from heat; stir in pasta mixture, reserved pasta water, juice, salt, and pepper; toss well.
3. Divide pasta mixture evenly among 4 bowls; top each serving with 1 tablespoon basil and about 2 tablespoons cheese. Serve immediately.