



# Spaghetti with Bottarga and Lemon Zest

## **Instructions**

1. Bring a large pot of water to a boil.
2. Season the water and cook the pasta according to the directions.
3. In a large rondo sauté the garlic in half the olive oil, add half the bottarga and  $\frac{3}{4}$  of the lemon zest.
4. Stir in 1  $\frac{1}{2}$  cups of the pasta cooking water.
5. Drain pasta 1 minute less the required, toss with the bottarga and olive oil mixture.
6. Place into a large serving bowl and garnish with the remaining bottarga, lemon zest and bread crumbs.

## **Ingredients**

- 3 lbs Barilla Spaghetti
- 1  $\frac{1}{2}$  Cups extra virgin olive oil
- 6 each Garlic cloves, chopped
- 1  $\frac{1}{2}$  Cups plain breadcrumbs, toasted
- 3 each lemons, zested
- $\frac{1}{4}$  Cup Italian flat leaf parsley, chopped
- Salt and pepper to taste
- 1 oz Bottarga

## Nutritional Info

This information is per serving.