

Linguine with Lemon & Tomatoes

Prep Time: 5 mins | Cook Time: 30 mins | Total Time: 35 mins

Serves 2

This roasted lemon & tomato linguine pasta is a simple, yet elevated, summer dinner. Roast the tomatoes ahead of time, and this recipe comes together in a flash.

Ingredients

- 1 cup Roasted Tomatoes
- 4 very thin lemon slices
- 1 tablespoon extra-virgin olive oil
- 1 garlic clove, minced
- 1 tablespoon lemon juice
- 6 ounces linguine pasta
- 1 1/2 cups arugula
- 1 tablespoon fresh thyme
- 3 ounces fresh mozzarella, torn
- ¼ cup toasted pine nuts
- ½ cup fresh basil
- Sea salt and freshly ground black pepper

Instructions

1. Preheat the oven to 350°F and line a small baking sheet with parchment paper.
2. Place the lemon slices on the baking sheet. Drizzle with olive oil and sprinkle with salt. Roast for 15 to 20 minutes or until they're golden brown around the edges. Finely mince the lemons and set aside.
3. In the bottom of a medium-sized (cold) pot, combine the olive oil, garlic, lemon juice, and ¼ teaspoon sea salt.
4. Prepare the pasta according to the package directions, cooking until al dente. Reserve ¼ cup of the pasta cooking water. Scoop the hot pasta into the pot, along with the reserved pasta water, the arugula, and toss. If necessary, gently heat until the arugula wilts and the pasta is warmed through. Add the thyme, tomatoes, lemons, and toss again. Top with the mozzarella, pine nuts, and basil. Gently toss, season to taste and serve.