



## Lemon Bucatini with Garlic Breadcrumbs

Makes: 4 servings

Prep Time: 20 minutes Cook Time: 30 minutes

Total Time: 50 minutes

1/2 lb bucatini pasta (fresh is best, if available)

Breadcrumbs:

6 garlic cloves

4 slices of Italian bread (no need to remove crusts)

1 tbsp extra-virgin olive oil

1/2 cup parmesan cheese, grated

Vinaigrette:

1/2 cup extra-virgin olive oil

Zest from 1 lemon

1/2 cup fresh lemon juice (2-3 lemons)

Preheat the oven to 350°F. Bring a large pot of water to a boil. Cook the bucatini pasta according to the package directions.

To make the breadcrumbs, process the bread in a food processor until it is in small pieces. Add in the minced garlic, olive oil and parmesan and pulse a few times to combine.

Toast the breadcrumbs in the oven for 5-7 minutes. Stir them and toast for another 3-4 minutes. Set aside until it's time to top the pasta.

While you are waiting for the pasta to cook, make the vinaigrette by vigorously whisking together the olive oil and lemon juice.

Combine the vinaigrette with the pasta, plate it and then top with the bread crumbs, some lemon zest and fresh parmesan cheese. Season with salt & pepper as needed.