



# Creamy Caesar Pasta

Makes: 6 servings

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

## Ingredients

- 4 tbsp salted butter
- 3/4 cup panko breadcrumbs
- 1/2 tsp garlic powder
- 1/4 tsp kosher salt
- 1 pound bucatini or spaghetti
- 4 ounces parmesan cheese, grated
- 1/4 cup fresh lemon juice (1-2 lemons)
- 3 tbsp dijon mustard
- 1 large egg
- 2 tbsp olive oil
- 5 cloves garlic, minced
- 2 ounces anchovies, drained and minced (see Chef's Note)
- 1 tsp red pepper flakes
- 1/2 tsp fresh black pepper
- fresh chopped parsley and more Parmesan cheese, optional garnish

## Instructions

In a small skillet heat the butter on medium heat. Add in the breadcrumbs and garlic powder and cook until lightly golden, stirring occasionally. Set aside.

Bring a large pot of salted water to a boil and cook the pasta according to the package directions. Reserve 1 & 1/2 cups of pasta water.

Whisk together parmesan cheese, lemon juice, dijon mustard, and egg. Set aside.

Add oil to a large skillet on medium heat. Add in the garlic, anchovies, red pepper flakes, and black pepper. Cook for 1 minute until the garlic is fragrant. Add in the reserved dijon mixture and cook for

one more minute. Whisk in 1 cup of the reserved pasta water and cook until thickened, 1-2 minutes.

Add pasta to the skillet and coat with sauce, adding more pasta water to achieve a creamy sauce, if necessary. Top with breadcrumbs and fresh parsley, and more parmesan cheese. Serve immediately.

**Chef's Note:**

You can reduce the amount of anchovy to 1 ounce if you prefer a milder flavor.

*Recipe by Cookies and Cups*