

Foodnity Recipes

Lemon Ricotta Pasta – Creamy Zesty Weeknight Dinner

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz linguine or spaghetti
- [ ] 1 cup ricotta cheese, at room temperature
- [ ] Zest of 1 large lemon
- [ ] 2 tbsp fresh lemon juice
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 2 cloves garlic, minced
- [ ] ¼ cup grated Parmesan cheese
- [ ] Salt and freshly ground black pepper to taste
- [ ] 2 tbsp fresh basil or parsley, torn

Instructions

1. Bring a large pot of salted water to a boil; cook pasta al dente according to package directions, reserving 1 cup of cooking water.
2. While pasta cooks, heat olive oil in a wide skillet over medium heat. Add minced garlic and sauté until fragrant, about 30 seconds—be careful not to brown.
3. Stir in lemon juice, then lower the heat and whisk in the ricotta, creating a smooth, pale sauce. Add a splash of reserved pasta water to loosen if needed.
4. Add the drained pasta to the skillet, tossing to coat. Sprinkle in Parmesan, lemon zest, and season with salt and pepper. Toss again, adding more pasta water until the sauce reaches a silky glaze.
5. Remove from heat, fold in fresh herbs, and serve immediately, garnished with an extra pinch of zest if desired.

Nutrition per serving

420 kcal	18 g	55 g	15 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If the sauce becomes too thick, thin it gently with warm pasta water.
> - Taste the lemon level before serving; it should be bright but not overpowering.
> - For extra richness, drizzle a tiny teaspoon of butter just before plating.