

Foodnity Recipes

Pappardelle al Limone – Creamy Lemon Pasta

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 400 g pappardelle pasta
- [ ] 2 lemons (zest and juice)
- [ ] 200 ml heavy cream
- [ ] 50 g butter
- [ ] 60 g grated Parmesan cheese
- [ ] 2 tbsp olive oil
- [ ] Salt and freshly ground black pepper to taste
- [ ] 2 tbsp chopped fresh parsley

Optional Add-ins

- [ ] Cooked shrimp or grilled chicken
- [ ] A pinch of red pepper flakes for heat

Instructions

1. Bring a large pot of salted water to a boil; add the pappardelle and cook until al dente, about 8-10 minutes. Reserve one cup of pasta water before draining.
2. While the pasta cooks, heat olive oil in a wide skillet over medium heat. Add the butter and let it melt, then stir in the lemon zest, letting its fragrance rise.
3. Add the lemon juice, let it reduce by half, then pour in the heavy cream. Simmer gently, stirring, until the sauce thickens slightly, about 3-4 minutes.
4. Stir in the grated Parmesan, season with salt and pepper, and add a splash of the reserved pasta water to achieve a glossy consistency.
5. Toss the drained pappardelle into the sauce, coating each ribbon. Finish with the chopped parsley and an extra drizzle of olive oil if desired.

Nutrition per serving

480 kcal	16 g	55 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too quickly, add a bit more pasta water to loosen it.
- Taste for acidity; a tiny pinch of sugar can balance an overly sharp lemon.
- Serve immediately for the best texture; the sauce can tighten as it cools.