

Recipe

LEMON PEA PASTA



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Ingredients:

- 250g Fattis & Monis Macaroni Pasta
- 1 cup Fresh Garden Peas (frozen or canned)
- 2 cloves Garlic, finely chopped
- Zest and juice of 1 Lemon
- 1–2 tablespoons Olive Oil (bottle shown in image)
- ¼ cup Parmesan Cheese (grated – optional)
- Salt and black pepper, to taste

Method

Boil the Pasta:

Bring a large pot of salted water to a boil. Add Fattis & Monis Macaroni and cook until al dente. Drain and set aside, saving ¼ cup of the pasta water.

Sauté Garlic & Peas:

In a large pan, heat olive oil over medium heat. Add chopped garlic and cook until fragrant (1–2 minutes). Toss in the garden peas and sauté for 2–3 minutes until just tender.

Add Lemon Zing:

Stir in the lemon zest and juice, letting the flavors combine for 1 minute.

Mix Pasta & Sauce:

Add cooked pasta to the pan and toss everything together. Add a splash of reserved pasta water if needed to loosen. Season with salt and pepper.

Optional – Add Cheese:

Sprinkle with grated Parmesan if using, and toss to coat.

Serve:

Plate up and drizzle with a little more olive oil or lemon juice if desired. Enjoy warm!



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