

Caramelized Meyer Lemon Spaghetti

with Toasted Garlic Breadcrumbs & Parmesan Cheese

Chefs, it's spaghetti night—but this time, we're making it especially gourmet. We're coating spaghetti alla chitarra (or "guitar" spaghetti, named for the stringed device traditionally used to cut the noodles) in a deliciously bright sauce made with slices of caramelized Meyer lemon. Sweeter and thinner-skinned than regular lemon, Meyer lemon is a unique treat. We're marinating it in turbinado sugar (a less processed type), then caramelizing it on the stove, rind and all, until it's softened, browned and amazingly tasty. The result is a delightfully inventive spin on the classic spaghetti dinner.



Ingredients

½ Pound Spaghetti Alla Chitarra

3 Cloves Garlic

1 Meyer Lemon

1 Bunch Parsley

Knick Knacks

2 Tablespoons Butter

1 Shallot

1 Tablespoon Turbinado Sugar

⅓ Cup Panko Breadcrumbs

¼ Cup Grated Parmesan Cheese

¼ Teaspoon Crushed Red Pepper Flakes

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 20 to 30 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Using a peeler, remove half of the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon; thinly slice crosswise into triangles. Place the sliced lemon in a small bowl with the **sugar** and a **pinch of salt**; toss to combine and set aside to marinate. Peel and thinly slice the shallot. Peel the garlic; thinly slice 2 of the cloves, leaving the remaining clove whole. Thinly slice the parsley leaves and stems.

2



Toast the breadcrumbs:

In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **whole garlic clove**. Cook, stirring frequently, 30 seconds to 1 minute, or until browned and fragrant. Add the **breadcrumbs**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the breadcrumbs are golden brown and toasted. Transfer to a plate; discard the garlic clove. Wipe out the pan.

3



Caramelize the lemon:

In the pan used to toast the breadcrumbs, heat 2 teaspoons of olive oil on medium-high until hot. Add the **marinated lemon**, **shallot**, **sliced garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 3 to 5 minutes, or until lightly browned and softened. Remove from heat; season with salt and pepper to taste.

4



Cook the pasta:

While the lemon caramelizes, add the **pasta** to the pot of boiling water. Cook 9 to 11 minutes, or until al dente (still slightly firm to the bite). Reserving **¾ cup of the pasta cooking water**, thoroughly drain the cooked pasta and transfer to the pan of caramelized lemon.

5



Finish the pasta:

Add the **butter**, **lemon zest** and **½ cup of the reserved pasta cooking water** to the pan of caramelized lemon and pasta. Cook on medium-high, stirring frequently, 2 to 3 minutes, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Remove from heat and season with salt and pepper to taste.

6



Serve your dish:

Divide the **finished pasta** between 2 dishes. Garnish with the **toasted breadcrumbs**, **cheese** and **parsley**. Enjoy!