



RECIPE | TOMATOES

BROWN BUTTER LEMON PASTA



30 min

5 min
PREP.

25 min
COOKING



4



Easy

INGREDIENTS

- 1 dry pint Pure Flavor® Oriana® Orange Grape Tomatoes, halved
- 1lb tube-style pasta
- 1 small lemon, thinly sliced into rounds
- 4 tbsp butter, divided
- 3 garlic cloves, minced
- 2 tbsp parmesan cheese, grated
- 1 tsp red pepper flakes, crushed
- ½ tsp salt
- ¼ tsp black pepper
- Parmesan cheese, grated for garnish

Recipe created by *Laura Ashley Johnson*



DIRECTIONS

- 1 Cook pasta as per package instructions until al dente.
- 2 Reserve ½ cup of the pasta water, then drain the pasta.
- 3 In a large skillet on medium heat, melt 2 tablespoons of butter. Add lemon slices, tomatoes, salt, pepper and crushed red pepper. Cook, stirring occasionally, until lemons brown and tomatoes soften, 5-7 minutes.
- 4 Transfer the lemon slices to a plate and add remaining butter to the skillet. Once melted, add garlic and sauté with the tomatoes for 1 minute.
- 5 Carefully pour ¼ cup of the pasta water into the skillet. Once the mixture begins to simmer, fold in the drained pasta. While slowly stirring, sprinkle in parmesan and remaining pasta water.
- 6 Once the noodles are well coated, remove from heat, plate and garnish with additional parmesan cheese and a cooked lemon slice.

PURE-FLAVOR.COM

