

Springtime Fettuccine with Lemon and Peas



Get ready to spring into flavor with this bright and refreshing pasta dish, perfect for the warmer months!

Ingredients

- 1 pound fettuccine pasta
- 2 tablespoons lemon juice
- 2 tablespoons unsalted butter
- 1 clove garlic
- 1 cup fresh peas
- 1/2 cup grated Parmesan cheese
- to taste salt
- to taste black pepper

Instructions

1. Cook fettuccine pasta according to package instructions until al dente. Reserve 1 cup of pasta water before draining.
2. In a large skillet, melt butter over medium heat. Add garlic and cook for 1-2 minutes until fragrant.
3. Add lemon juice, peas, and reserved pasta water to the skillet. Stir to combine and cook for 2-3 minutes until peas are tender.
4. Add cooked fettuccine pasta to the skillet and toss to combine with the lemon-pea sauce.
5. Season with salt and black pepper to taste. Serve immediately, topped with grated Parmesan cheese.

Servings: 4

Nutrition

- **calories:** 420
- **protein:** 20g
- **carbs:** 60g
- **fat:** 18g
- **fiber:** 4g
- **sugar:** 6g