

Lumache Rigate Snail Pasta with Garlic Butter

Serves 2

- 100 g lumache pasta
- Salt and pepper
- 56 g unsalted butter
- 3 garlic cloves minced
- 130 g parsley finely chopped
- 1/8 tsp lemon zest
- 1/2 tsp lemon juice
- 1/8 tsp red chili flakes
- 30 ml dry white wine
- 23 g Parmesan cheese shredded and divided



1. Bring to a boil a large pot of salted water.
2. Cook the *lumache* pasta* according to package instructions (13-14 min.). It should be al dente so don't overcook!
3. In a nonstick skillet, melt the **butter** over **medium heat**.
4. Add the **garlic** and pinch of **salt** and **sauté for 1 minute**.
5. Add the **parsley**, **chili flakes**, **lemon zest**, **lemon juice** and dry white **wine** then stir over the heat for **another minute**, until you have a velvety sauce.
6. When the pasta is al dente drain the water, reserving a little pasta water for your sauce.
7. Add the pasta to the sauce then add 1/2 T of **reserved pasta water** and **12 g of parmesan cheese**.
8. Season to taste and toss to combine. Serve hot with remaining grated **parmesan** cheese.

*Add cooked shrimp or chicken for protein.

