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Spaghetti al Limone With Asparagus

2/3 cup extra-virgin olive oil

4 garlic cloves, smashed

4 - 3" long strips lemon zest

1/2 tsp. crushed red pepper flakes

8 large basil leaves

2 lemons, halved

cup Parmesan, finely grated, plus more for serving

INGREDIENTS | DIRECTIONS

1lb. (454 g) spaghetti | Cook pasta according to package direction. Drain pasta, reserving 1 and 1/2 cups pasta water.

1 large bunch asparagus, Heat oil in a large heavy pot on thinly sliced on a deep diagonal medium-high. Add asparagus, season with salt. Cook until asparagus takes on color, stir often. Add garlic, lemon zest, and red pepper flakes and cook until fragrant. Remove from heat and let sit until pasta

> Add pasta and basil to pot with asparagus and return to medium-high heat. Squeeze juice from both lemons into pot, add the Parmesan and half reserved pasta water. Toss vigorously, adding pasta water as needed, until sauce is creamy and pasta is coated

Divide pasta in bowls, place a lemon strip in each, and top with Parmesan.



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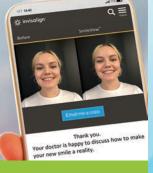
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