Shari B's lemon pasta

Vicki Blake 6/09

Shari Bowman does all sorts of variations on this I've tried it several times and all turn out very nice (and it's easy) my favorite is zucchini, cherry tomatoes and good shrimp - vb

1 pkg fresh linguine
3-4 cloves garlic, minced
2 lemons- zest the skin and chop the zest - juice of both lemons
3 Anaheim peppers - minced/seeded wear rubber gloves/clean cutting surface afterwards!
¹/₄ cup large capers
parmesan
arugula basil Parsley
pine nuts

veggies --- zucchini, peppers, cherry tomatoes

Shrimp or salmon?

As you bring water to a boil to cook the pasta, chop the other ingredients. Cook pasta, drain. In the same pan add 2 tbs. Olive oil and the garlic, lemon zest., lemon juice, peppers and capers. Just sauté for a minute or two- then add the pasta back in. Add 2-3 cups chopped Arugula, $\frac{1}{2}$ a cup or so fresh grated Parmesan and about $\frac{1}{4}$ cup pine nuts! Stir - serve- and enjoy!!