



Pea Shoot Pasta

Adapted From: Life as a Strawberry

tinyurl.com/2epm36hc

Serving Size: 4

Ingredients:

6 Cups of Water
1 16oz Box Pasta of your choice
1/4 Cup Lemon Juice
1/3 Cup Extra Virgin Olive Oil
1 Cup Grated Parmesan Cheese
1/2 Cup Pasta Water
2 Cups Pea Shoots
Black Pepper and Salt to Taste

Optional: Add 2 cups of frozen peas to the pasta water before the pasta is done or sauté and add any seasonal veggie of your choice after draining!

Instructions:

1. In a large pot, add water and bring to a boil. Add a pinch of salt and dried pasta. Cook until tender.
2. In a large bowl, whisk together lemon juice, olive oil, parmesan and black pepper.
3. Save 1/2 Cup of pasta water and set aside. Drain pasta.
4. Add pasta to the large bowl with lemon olive oil mixture. Mix in pasta water and stir ingredients together.
5. Fold in pea shoots until softened.
6. Top with salt, pepper and parmesan to taste.
7. Enjoy!