

QUICK LEMON- RICOTTA BUCATINI

Ingredients

- Kosher salt
- 1 lb. bucatini or spaghetti
- 1 cup ricotta
- 1/2 cup freshly grated Pecorino or Parmesan,
plus more for serving
- 1/2 cup extra-virgin olive oil
- Zest and juice of 1 lemon
- Freshly ground black pepper
- Pinch crushed red pepper flakes
- Freshly sliced basil (optional)

Directions

1. In a large pot of boiling salted water, cook pasta until al dente according to package directions. Reserve 1 cup pasta water before draining. Return to pot.
2. In a medium bowl, stir together ricotta, Pecorino, oil, and lemon zest and juice.
3. Season with salt, pepper, and red pepper flakes. Add mixture to pasta along with 1/4 cup reserved pasta water and toss, adding more pasta water as needed to coat the noodles.
4. Top with basil (if using), Pecorino, and a drizzle of oil.

Serves 4