



# Jaffa Lemon Creamy Pasta

Created for Jaffa by Samantha Hadidi

Makes

Serves

4

Time

20

mins

Level

SIMPLE

Kcal

475

per portion

## Our step by step guide

### Step 1

Cook linguine according to packet instructions. Drain and reserve pasta cooking water for later. Set aside.

### Step 2

Heat the butter in a pan until melted. Add the asparagus and garlic and cook until softened and fragrant. Add in lemon zest, then oat cream and stir to combine. Add in the Nutritional Yeast or parmesan, then heat until melted (if using cheese).

### Step 3

Add 2 tbsp of pasta cooking water, then season with salt and plenty of cracked black pepper. Toss through cooked pasta (add more water if desired) with chopped parsley, adding lemon juice to taste (we used the juice of one Jaffa lemon).

### Step 4

Enjoy!

## You will need

400g linguine

For the sauce:

3 tbsp butter of choice

200g asparagus, chopped

3 cloves garlic, peeled and finely chopped

Zest one Jaffa lemon and lemon juice, to taste

150ml-200ml oat cream

3-4 tbsp Nutritional Yeast or parmesan (to taste)

2 tbsp pasta cooking water

Two handfuls parsley, finely chopped

Sea salt and cracked black pepper

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