

Creamy Lemon Margarine Pasta

Indulge in a velvety smooth pasta dish with a zesty touch of lemon, made with rich margarine.



Main Dish

20 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1 cup pasta of choice
- 2 tbsp margarine
- 1/4 cup heavy cream
- 1/2 lemon (juiced and zested)
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 Cook pasta according to package instructions.
- 2 In a pan, melt margarine over low heat.
- 3 Add heavy cream, lemon juice, and zest, stirring gently.
- 4 Season with salt and pepper.
- 5 Toss cooked pasta in the creamy sauce.
- 6 Serve hot, garnished with fresh parsley.