

Lemon Basil Spaghetti Delight

This refreshing Lemon Basil Spaghetti Delight combines the zest of lemon and the aromatic flavor of fresh basil with a twist of soy sauce for umami depth. Topped with cheese, it's a unique and satisfying dish perfect for any pasta lover!


20 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 100g spaghetti
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1 tablespoon soy sauce
- Juice of 1/2 lemon
- Zest of 1/2 lemon
- Fresh basil leaves, chopped (about 10)
- 30g grated cheese (Parmesan or your choice)
- Salt and pepper to taste

Steps

- 1 Cook the spaghetti according to package instructions until al dente. Drain and set aside.
- 2 In a skillet, heat olive oil over medium heat. Add minced garlic and sauté for about 1 minute until fragrant.
- 3 Stir in the soy sauce, lemon juice, and lemon zest, mixing well.
- 4 Add the cooked spaghetti to the skillet and toss to coat evenly with the sauce.
- 5 Remove from heat and mix in the chopped basil, salt, and pepper to taste.
- 6 Serve hot, garnished with grated cheese on top.