

Spicy Lemon Tomato Sauce Pasta

A zesty and fiery pasta dish featuring a tangy onion tomato Schezwan sauce with a hint of fresh lemon.


30 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 1 cup pasta
- 1 onion
- 2 tomatoes
- 2 tablespoons Schezwan sauce
- 1 lemon
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 Cook pasta according to package instructions.
- 2 In a pan, sauté chopped onion until translucent.
- 3 Add diced tomatoes and cook until soft.
- 4 Stir in Schezwan sauce and simmer for a few minutes.
- 5 Squeeze in lemon juice and season with salt and pepper.
- 6 Toss cooked pasta in the sauce.
- 7 Garnish with fresh parsley before serving.