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**LEMON TORCHIETTI PASTA RECIPE**

Lemon Torchietti Pasta Recipe! This delightful dish combines creamy lemon-infused sauce with tender torchietti pasta, creating a mouthwatering and refreshing pasta experience. A burst of flavors awaits!

### EQUIPMENT

* Large pot For cooking the torchietti pasta to perfection.
* Microplane Zester An essential tool to extract the aromatic lemon zest
* Juicer Pick a sturdy handheld or electric juicer for lemony goodness
* Skillet or Saucepan Choose a good-quality skillet to prepare the creamy lemon sauce.
* Tongs or Pasta Server To lift and drain the pasta with ease.
* Grater For grating fresh Parmesan cheese with nutty goodness.
* Cutting Board and Knife To slice and dice the lemons and ingredients.
* Measuring cups and spoons Essential for accurately measuring ingredients.
* Wooden Spoon A handy tool for stirring and combining in the saucepan.
* Plates or Bowls To serve the finished dish in style.
* Garnishing Utensils Optional but fun! Use tweezers for precise garnishing.
* Cook's Apron Adds a touch of professional flair and protects your clothes from any culinary adventures!

### INGREDIENTS

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* 8 ounces torchietti pasta
* 2 tablespoons unsalted butter
* 2 cloves garlic minced
* Zest of 1 lemon
* Juice of 1 lemon
* 1 cup heavy cream
* 1/2 cup grated Parmesan cheese
* Salt and pepper to taste
* Fresh parsley chopped (for garnish)
* Red pepper flakes optional, for a touch of heat
* Italicized ingredients add a zesty twist to this delightful pasta dish!

### INSTRUCTIONS

* Boil Water: Place a large pot of water on the stove and add some salt. Let it come to a rolling boil, ready to work its pasta magic.
* Cook the Torchietti: Follow the package instructions, but be sure not to overcook it. We're aiming for that perfect al dente - firm yet tender.
* Melt the Butter: In a skillet, melt the unsalted butter over medium heat. Watch it sizzle and melt into golden goodness.
* Garlic Sizzle: Add the minced garlic to the butter and let it sizzle, releasing its mouthwatering aroma.
* Citrus Zest: Grate fresh lemon zest into the skillet. The lemony fragrance will start tickling your taste buds.
* Citrus Juice Party: Squeeze the lemon juice into the skillet and let it infuse the dish with zesty brightness.
* Creamy Dreamy: Pour in the heavy cream, allowing it to simmer and create a luscious, creamy sauce.
* Parmesan Love: Add the grated Parmesan cheese, and watch it melt into the sauce, adding a luxurious touch.
* Seasoning Serenade: Season with salt and pepper, letting the flavors dance harmoniously.
* Pasta Meet Sauce: Add the cooked torchietti to the sauce, tossing them together to coat every twist and turn.
* Garnish with Pizzazz: Plate your pasta with a sense of style, garnishing with freshly chopped parsley.
* Optional Spicy Tango: If you crave some heat, sprinkle a pinch of red pepper flakes for a spicy kick.
* Bon Appétit! Serve your Zesty Lemon Torchietti Pasta and relish the delightful burst of flavors. You've just crafted a pasta masterpiece!