

Pasta with walnuts

Ingredients

- 1 serving spaghetti noodles
- ¼ cup olive oil
- ½ cup walnuts
- ¼ cup parsley
- 1 garlic clove
- ½ a lemon, juiced
- Salt and pepper



Directions

1. Bring a pot of water to a boil and salt it. Meanwhile chop walnuts, parsley, and garlic.
2. Season mixture with salt and pepper.
3. Cook pasta stirring occasionally until tender (about 9-10 minutes). When ready drain it – reserve some of the cooking water and toss with the sauce. If mixture appears too thick, thin it out with a little pasta water or more olive oil.
4. Enjoy!