

Lemon Thyme Fettucine

May Earl

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

Servings: 12

2 teaspoons salt
2 pounds fettucine
1 cup olive oil
4 teaspoons grated lemon rind
2 tablespoons dried thyme
4 tablespoons chopped parsley
3 tablespoons lemon juice
2 teaspoons garlic, finely chopped
freshly ground pepper (to taste)

In a large pot, boil six quarts of water. Add the salt. Add the fettucine and cook until al dente. Drain and place in a large bowl.

Add the garlic to the hot pasta and toss. Add the oil and toss. Add the thyme, parsley, garlic and pepper. Toss until well distributed. Add the lemon rind and lemon juice. Toss.

Serve with a Chardonnay or Sauvignon Blanc.

Per Serving (excluding unknown items): 444 Calories; 19g Fat (39.1% calories from fat); 10g Protein; 58g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 362mg Sodium. Exchanges: 4 Grain(Starch); 0 Vegetable; 0 Fruit; 3 1/2 Fat.