

Difficulty:  
Easy



Time:  
20 minutes



# Lemon pasta



Allergens: Gluten, Dairy

## What is it?

A zesty, creamy pasta

## What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Pasta	150g	225g	300g
lemon juice	1tbsp	1 1/2tbsp	2
Mascarpone	60g	90g	120g
Green beans	50g	75g	100g
Peas	50g	75g	100g
Spinach	25g	35g	50g
Mixed herbs	1/2tsp	3/4tsp	1tsp

AVERAGE COST  
PER PERSON

**£0.43**

## Kit list:

- Mixing bowl
- Saucepan

## Make it your own!

Add some diced chilli for some added zing!

Celebrate Family  
Food

Charity no.  
1125784



# What to do:

**Step 1:** Boil pasta in salted water after 5 minutes add green beans, spinach and peas to the pasta and cook to your liking.

**Step 2:** In a large bowl mix together lemon juice, marscapone , mixed herbs and salt and pepper, mix until smooth.

**Step 3:** When pasta and veg are cooked strain and stir through the marscapone mix.  
Serve and enjoy



What did you think of this recipe? Colour in the stars to give it a rating!

