

# MEYER LEMON & THYME PASTA

Perfectly paired alongside Heirloom White





## INGREDIENTS

- 10 ounces dry spaghetti (or the pasta of your choice)
- 4 tablespoons unsalted butter
- 2 tablespoons extra virgin olive oil
- 1 tablespoon Meyer lemon zest (from about 1 to 2 lemons)
- 2 tablespoons Meyer lemon juice (from about 1 to 2 lemons)
- 1½ tablespoons finely chopped fresh thyme
- ½ teaspoon Kosher salt
- ½ teaspoon black pepper, preferably freshly ground
- 4 tablespoons Parmesan cheese grated or shaved

## INSTRUCTIONS

**Cook the spaghetti.** Cook the pasta in a large pot of boiling, salted water until it's al dente. (Al dente means "to the tooth." The pasta should be tender, but with a bite to it.)

**Make the sauce.** As soon as you put the pasta in the water, add the butter, oil, lemon zest, lemon juice, thyme, salt and pepper, to a large skillet. Over low-medium heat, let the butter melt. Then mix and let it gently simmer until the pasta is done.

**Assemble.** Drain the spaghetti, add it to the pan with the sauce, gently toss to coat it well. Top with Parmesan and serve.

