
Lemon-Garlic Linguine

By [Ali Slagle](#)

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Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Total Time 30 minutes

Prep Time 5 minutes

Cook Time 25 minutes

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INGREDIENTS

Yield: 4 servings

Salt

1 pound linguine

8 tablespoons unsalted butter

3 garlic cloves, peeled

PREPARATION

Step 1

Bring a large pot of salted water to a boil. Add the linguine and cook until al dente. Reserve 2 cups pasta water, then strain the noodles.

Step 2

1 large lemon

Black pepper

Grated Parmesan, crushed red pepper, parsley or a combination, for garnish (optional)

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Dry the pot, then return to low heat and add the butter.

While the butter melts, grate the garlic over the butter. Stir until the garlic is fragrant, 1 to 2 minutes. Finely grate the zest of the lemon into the pot to taste, and add a few grinds of black pepper. When the pepper is sizzling, add 1 cup pasta water and the cooked pasta. Increase heat to medium-high and toss vigorously. As the liquid in the pot evaporates, add another few tablespoons of pasta water. Repeat, tossing vigorously and adding pasta water, until the pasta is glossed in a thick sauce, 1 to 2 minutes.

Step 3

Remove from heat, squeeze in the juice of the whole lemon, and toss to combine. Season to taste with salt and pepper. Optionally, top with Parmesan, more lemon zest (if any remains), crushed red pepper and/or parsley as you like.

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LooseKnit 12 hours ago

Don't rinse the pasta after you drain it. Get more glisten

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