

Main Course

Ricotta Pasta

**Vegetarian*

This recipe works well as a base. Jazz it up as you see fit and enjoy some of our favorite suggestions below. Enjoy with a glass of white wine.

You'll Need

- 1 boxed pasta noodles of choice
- 1 1/2 tablespoons butter cut into small pieces (or slightly softened)
- 3/4 cup ricotta cheese
- Zest of one lemon
- Salt and pepper to taste

Directions

- Cook the pasta according to the package directions. Reserving 1/3 cup of the water, drain the pasta, then return it to the pot.
- In a medium bowl, whisk together the butter, ricotta, and reserved pasta water, until a creamy sauce forms (Note: the warmth of the water will melt the butter pieces if butter is not softened).
- Pour the sauce over the hot pasta. Add lemon, salt, and pepper and toss.

Play With Your Food

- Top with fresh basil
- Add steamed zucchini
- Add steamed broccoli
- Add fresh tomato
- Add sautéed spinach
- Add toasted pine nuts

