



Lemon Pasta Sauce

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

5

Description

This lemon pasta sauce is deliciously creamy and tastes wonderful tossed with your favorite pasta. Add cubes of cooked chicken or veggies if desired.

Ingredients

— - 1 cup beef broth - 1 cup heavy whipping cream - 4 tablespoons butter - 2 tablespoons fresh lemon juice - 1 teaspoon lemon zest - 1 teaspoon grated lime zest - 10 ounces uncooked pasta

Instructions

1. Combine broth
2. cream
3. and butter in a large saucepan or skillet. Bring to a simmer over medium heat; cook until reduced by about half. Stir in lemon juice
4. lemon zest
5. and lime zest. Set sauce aside. Bring a large pot of lightly salted water to a boil. Add pasta and cook until tender yet firm to the bite
6. 8 to 10 minutes; drain. Add pasta to sauce and toss until well coated.