

## Fiery Lemon Linguini



### Primi Piatti Servings: 4

1 lb. Linguini  
1/2 cup **QCOM Chili Oil**  
1/4-1/2 red pepper flakes  
2-3 sprigs Italian parsley, chopped

1/2 lemon, grated  
3 tbsp. toasted pine nuts  
1/4 cup Parmesan  
1 cup reserved pasta cooking water

Cook pasta in a large pot of boiling salted water until al dente. Reserve 1 cup of pasta cooking water, then drain. While pasta is cooking, set out a large heat safe serving dish and add chili oil and parsley. Zest lemon directly over bowl. Squeeze the juice into mixture. Whisk mixture together, and then add your hot pasta. Add the cheese and pine nuts and toss. Season generously with salt, pepper, and chili flakes. (If pasta is dry, add some reserved cooking water.)

**Wine Pairing:** Chardonnay