



V's Caviar, Lemon and Chive Infused Pasta

Ingredients

Pasta:

- 8.8 oz lemon pasta
- Drizzle Olive Oil
- 1/2 onion finely chopped
- 1-2 Meyer's lemon, zested + juice
- 3 garlic cloves, minced
- 1/2 c garlic and chives cream cheese
- 2 tbsp Caviar

- Salt & Pepper to taste
- Chives, finely chopped for plating

Directions

- Boil Pasta until almost cooked. Reserve 1-2 cups pasta water, then drain.
- Meanwhile, heat drizzle olive oil to frying pan & heat over medium heat. Add onions and cook until translucent. Stir in garlic cloves and brown.
- Stir in drained pasta plus one cup pasta water.
- Stir in lemon zest, cream cheese, juice of lemon, salt & pepper to taste.
- Stir until sauce becomes creamy. Add more water if needed to thin out sauce.
- Plate with sprinkle of chives & lemon zest & sprinkle of pepper and parmesan cheese!
- Add about tbsp of caviar on top. Enjoy!! xxV

HOUSE OF VALENTINA