

Lemon & Pangrattato Spaghetti

0 exchanges



Ingredients (Serves 4):

- 4–8 tbsp olive oil
- 3 garlic cloves, peeled and thinly sliced
- 3 dried red chillies, crumbled
- Sea salt and ground black pepper
- Zest and juice of 2 lemons
- 400g cooked **Loprofin Spaghetti**

Small bunch flat-leaved parsley, finely chopped

Pangrattato:

- 250ml olive oil
- 10 garlic cloves, peeled and kept whole
- 1 **Loprofin Sliced Loaf** (at least day old, bottom crust removed, made into coarse crumbs)



Method:

1. To make pangrattato, heat the oil in a small frying pan and add the garlic. Cook over a medium heat until golden brown, then discard garlic. Add half the breadcrumbs to the pan. Cook until crisp and golden. Remove and place on kitchen paper. Add the remaining breadcrumbs and repeat (you may need a little more oil). Set to one side.
2. In a separate saucepan heat 4tbsp of olive oil and gently fry the cloves of sliced garlic until it begins to colour. Add one-third of the chilli, the lemon juice and black pepper.
3. Add the Loprofin Spaghetti to the sauce.
4. Serve on individual plates and sprinkle with remaining chilli, parsley, lemon zest and generous amount of pangrattato (breadcrumbs).

**Please check the protein levels on food labels.*