

## Lemon Pasta

8 oz. bucatini or another long pasta of your choice  
1 Tbsp. salt  
4 oz. pancetta, thick slices cut into ½-in. pieces  
¾ cup freshly grated parmigiano  
(Parmesan cheese)  
Zest of 1 lemon  
2 tsp. capers  
1 tsp. red pepper flakes  
Grated parmigiano for serving



1. Fill a large pot halfway with water and bring to a boil. Stir in salt and add pasta. Cook according to package instructions or until al dente. Drain and transfer to a large mixing bowl.
2. While pasta is cooking, sauté pancetta until crispy and golden brown. Drain on a paper towel.
3. Add pancetta, parmigiano, lemon zest, capers and red pepper flakes to pasta. Stir until combined.
4. Divide pasta between two plates and serve with grated parmigiano.

Makes 2 servings