

# Easy Milanese Gremolata Pasta

## INGREDIENTS:

- 1/2 cup parsley (leaves only), minced
- 1 tablespoon fresh mint, minced
- 6 cloves garlic, minced
- 2 lemons – zested carefully to avoid the pith, plus the juice of 1 lemon
- 1/4 cup D’Olivo Milanese Gremolata Infused Olive Oil
- salt and freshly ground pepper, to taste
- 1 lb pasta

## DIRECTIONS:

Mix the parsley, mint, garlic, lemon zest and lemon juice. Stir to combine. Season with salt, pepper and D’Olivo Milanese Gremolata Olive Oil.

Cook the pasta until al dente. Drain and set aside.

Toss the sauce and pasta until thoroughly coated. Serve immediately with sliced lemon.

*D’Olivo*

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509.888.7380