

THE OLIVE AND THE GRAPE

440-247-0778 www.theoliveandthegrape.biz

Linguini with Parsley, Lemon & Chickpeas

Ingredients:

1 package of **Rossi Pasta Zucchini Linguini**

1/2 cup **olive oil**

2 cloves garlic (**marinated** or fresh), sliced as thin as possible

1 can (16 oz.) chickpeas, drained and rinsed

1/2 teaspoon **chile flakes**

Zest of 1 lemon

3/4 cup ricotta

pinch of **Kosher salt**

pinch of **black pepper**

1 cup parsley, chopped

DIRECTIONS:

1. In small bowl whip ricotta with lemon zest, salt & pepper.
2. In sauce pan over low heat, bring olive oil, garlic, chickpeas & chile flakes to simmer & then turn heat off-allow to sit for 20 minutes for flavors to mingle.
3. Cook pasta according to package directions.
4. Toss pasta with chickpeas and oil.
5. Garnish with dollops of lemon ricotta & lots of parsley.

Courtesy of Rossi Pasta.

Items in **bold italic** are available at THE OLIVE AND THE GRAPE, Mentor, OH www.theoliveandthegrape.biz