



Lemon Scented Pasta with Garlic Scapes and Red Peppers

Recipe adapts well to the introduction of vegetables like coloured peppers and fresh olives.

Ingredients

½ lb of spaghetti
6 **Ontario garlic scapes** thinly sliced on diagonal
3 roasted red peppers, skinned and thinly sliced
½ cup frozen niblet corn
1 tomato diced
2 tbsp. Italian parsley chopped (optional: cilantro)
Zest of 1 lemon
Juice of 1 lemon
1 cup vegetable stock (or chicken stock)

Directions

Cook the spaghetti until a la dente, drain, set aside (do not rinse)

Saute **Ontario garlic scapes** until fragrant – about 2 minutes. Add tomato, red pepper, frozen corn, parsley, zest and lemon juice. Simmer for 1 minute.

Turn up heat and add vegetable stock. Add spaghetti and toss with all ingredients until coated. Cook to reduce sauce and thicken.

Season to taste with salt and pepper and serve crusty bread and olive oil.



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