

Lemony Hummus Pasta

Ingredients

12 oz Spaghetti
1 c Hummus
1 Lemon (zested and juiced)
3 clv Garlic (minced)
1/4 c Olive Oil
1/2 t Salt (plus 1 tablespoon)
1/4 t Ground Black Pepper
1/8 t Red Pepper Flakes
1/4 c Parsley (chopped)

Instructions

1. Set a large pot of water on the stove, turn burner on to high. Add 1 tablespoon salt to the water and let it boil.
2. Meanwhile, in a large bowl add hummus, olive oil, garlic, lemon zest and juice, red pepper flakes, salt, and pepper. Whisk all together.
3. Once the water is boiling add the pasta in and cook until al dente. Transfer cooked pasta into the large bowl with the sauce. Add 1/4 cup of the pasta water into the bowl.
4. Toss the pasta with the hummus sauce, adding reserved pasta water as needed. Taste and adjust seasoning as needed. Top with fresh parsley and serve immediately.