



[www.nonnaantoinette.com](http://www.nonnaantoinette.com)

## Creamy & Quick Spaghetti Spaghetti Cremosi & Veloci

### INGREDIENTS:

- 1 lb spaghetti (or Linguine)
- 3/4 cup parmigiano, grated
- 3/4 cup whole almonds
- Zest from one fresh lemon
- 2 TBSPs extra virgin olive oil
- 2 cloves garlic
- Salt and pepper to taste
- Basil and parsley to taste
- 1 small jar Pepper Drops (see Tips), for topping
- Optional: Lemon-infused olive oil

### NONNA'S TIPS

- Red pepper drops (aka Biquinho peppers) are baby peppers that look like berries. They are delicious fresh but very hard to find so I used the jarred variety that is available in the condiments section of (better) supermarkets or Brazilian stores. If you can't find them, you can use diced red peppers.
- For an extra burst of freshness, drizzle a little lemon infused olive oil and a few leaves of parsley over each plate.
- If you can find fresh made spaghetti/linguine (from the refrigerated section of your supermarket) I recommend using it. The flavor will be even more intense. Just be aware that fresh pasta cooks very quickly and that you will need 1 lb and 4 Oz fresh pasta to equal the yield of 1 lb dry pasta.
- Note: I used fresh linguine, as you can see from my picture

### DIRECTIONS:

- Drain the pepper drops well and set aside.
- Bring a pot of water to a boil.
- Cook spaghetti according to package directions for Al Dente.
- While the pasta is cooking, place the rest of the ingredients (except the peppers) into a food processor until a paste is achieved.
- Add 1/2 a ladle of pasta water (or more, if needed) to loosen up the paste a bit and make it into a sauce.
- Stir well and adjust seasonings, if needed.
- Drain spaghetti into a large bowl and pour sauce over it.
- Gently stir spaghetti to make sure the sauce coats the pasta well.
- Plate the spaghetti and sprinkle a few pepper drops over each individual portion before serving.

