Lemon Pasta

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1 lbcannelloni pasta \* (small tube shaped pasta)

Juice of 5 lemons

zest of 2 lemons (organic)

1/2 bunch fresh parsley, finely chopped

1/2 bunch fresh cilantro, finely chopped

4 scallions, finely chopped

A glistening of olive oil (approx 2 TBSP)

Salt & pepper

Parmesan

Add pasta to boiling water and cook until al dente. Drain and add all the remaining ingredients. Refrigerate for a couple of hours until the liquid is absorbed. Check before serving, the pasta should not be too dry, can add additional olive oil or lemon juice if needed. Serve with Parmesan cheese.

Delicious with chicken or salmon. Or add in other fresh veggies such as diced tomatoes or chopped kale.

Flavor will intensify overnight and is even better on day 2.

Recipe provided by [Becky Merrill-Collins](https://www.facebook.com/becky.merrillcollins)

\* Can use whole wheat pasta for a healthier version but the way the semolina pasta soaks up the lemon is so tasty.