



Lemon Basil Pasta with Walnut Parmesan

Ingredients for one serving

1 serving uncooked spaghetti
1 tablespoon lemon juice (1/2 lemons)
1/2-1 tablespoon olive oil
1/4 packed cup fresh basil, roughly torn
1/4 cup of Walnut Parmesan (ingredients below),
or regular grated Parmesan
salt and pepper to taste
zest from 1/2 lemons
about 10 cherry tomatoes, halved
extra Walnut Parmesan and basil for topping

FOR THE WALNUT PARMESAN:

1/4 cup walnut halves and pieces (or nuts of your choice)
1 tablespoon nutritional yeast
A pinch of garlic powder
A pinch of teaspoon onion powder
A pinch of teaspoon salt
The walnut Parmesan can be substituted by regular Parmesan

Instructions

1. For the Walnut Parmesan combine walnuts, nutritional yeast, garlic powder, onion powder and salt in a food processor and pulse until fine and crumbly, like Parmesan (skip this step if using regular Parmesan). This should make 1/4 cup of Walnut Parmesan.
2. Cook spaghetti according to package directions.
3. Before draining spaghetti, set aside a cup of cooking water. Return the drained spaghetti to the cooking pot.
4. Add lemon juice and olive oil. Stir until spaghetti looks evenly coated.
5. Add the basil, Walnut or regular Parmesan and saved cooking water. Toss together over medium heat 2-3 minutes.
6. Season to taste with salt and pepper. Serve topped with grated lemon zest and halved cherry tomatoes. Finish to taste with leftover basil, zest, etc.
7. Tag us on Instagram @zumun_conference with the Hashtag #zumunpasta and post a picture or story of your Pasta!