

# Creamy Lemon & Lentil Linguine

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*Lentils add bags of flavour and a bit of texture to regular dishes, making them an excellent addition to pasta dishes. This linguine is smooth and creamy, with little bites of flavour and texture from the lentils. Serve with a green salad or with some garlic bread.*

## Ingredients:

300g dried linguine  
140g puy lentils  
1 onion  
3 garlic cloves  
Zest and juice of one lemon  
50g butter  
150g creme fraiche  
Large handful fresh parsley, chopped  
Salt and pepper

## Directions:

1. Finely dice the onion and mince the garlic cloves.
2. Rinse the lentils and place into a saucepan with plenty of salted water. Simmer for 30 minutes until tender, then drain.
3. Meanwhile, cook the pasta according to packet instructions in boiling salted water.
4. Melt the butter over a medium heat. Once melted, add the onion and fry until soft and sweet, and then add the garlic. Cook until fragrant.
5. Combine cooked pasta, lentils, onion, garlic, creme fraiche, lemon juice, zest, chopped parsley and salt and pepper to taste in a bowl.

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