

Lemon Caper Pasta

A simple, light pasta that goes well as a side dish with fish

2 tablespoons olive oil (preferably extra-virgin)

2 teaspoons fresh lemon juice

1 tablespoon drained bottled capers

$\frac{1}{8}$ teaspoon cayenne

1 tablespoon minced fresh parsley leaves

$\frac{1}{2}$ pound Linguine or Fettuccine

In a large bowl combine well the olive oil, the lemon juice, the capers, the cayenne and the parsley.

In a large saucepan of boiling, salted water, cook the pasta until it is al dente, drain it well.

In the large bowl, toss it with the lemon mixture until the mixture is combined and add salt to taste.