



# V'S VIRAL GRILLED LEMON PASTA

*Perfect served warm or cold the next day!*

SERVINGS: 6

PREPPING TIME: 5 MIN

COOKING TIME: 30 MIN

## INGREDIENTS

16 oz lemon pasta  
4 c chicken broth  
4 lemons  
extra virgin olive oil  
cup olive of choice  
4 garlic cloves, peeled  
salt and pepper to taste  
3 tbsp oregano

## DIRECTIONS

First, place pot over medium to high heat and drizzle pan with extra virgin olive oil. Also heat the grill pan on a separate burner and also drizzle with olive oil.

Next pour pasta into pot and stir to coat. Stir intermittently until pasta starts to brown. Add chicken broth to pot and bring to a boil. Pasta may cook faster than normal so just keep an eye on it!

While pasta cooks, slice 2 lemons and olives into thin slices and place on the grill pan. You can also add whole, peeled garlic cloves to pan, if you like! Allow lemons, olives, and garlic cloves to char, flipping once one side is browned, to make sure both sides are grilled.

Once pasta is cooked, drain the pasta and place in bowl. Chop olives, quarter the grilled lemons, and mince the garlic and place everything into the bowl with the pasta. Drizzle mixture with olive oil, add salt and pepper to taste, and squeeze with lemon juice. Sprinkle with oregano. Stir everything together and enjoy!