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*Giada DeLaurentiis' Lemon Spaghetti*

- 1 pound spaghetti
- 2/3 cup olive oil
- 2/3 cup grated Parmesan
- 1/2 cup fresh lemon juice (about 3 lemons)
- Salt and freshly ground black pepper
- 1 tablespoon lemon zest
- 1/3 cup chopped fresh basil leaves

Cook the pasta in a large pot of boiling salted water until tender but still firm to the bite, stirring occasionally, about 8 minutes.

Meanwhile, whisk the oil, Parmesan, and lemon juice in a large bowl to blend. Drain the pasta, reserving 1 cup of the cooking liquid. Toss the pasta with the lemon sauce, and the reserved cooking liquid, adding 1/4 cup at a time as needed to moisten. Season with salt and pepper. Garnish with lemon zest and chopped basil.

*Sweetnicks Notes: Great weeknight meal.*