

Meyer Lemon and Hazelnut Spaghetti

1 c. mascarpone cheese

2 Meyer lemons, zested and juiced

1 ½ tsp. salt, divided

Freshly ground pepper to taste

¼ tsp. nutmeg

1 lb. spaghetti

5 oz. bag spinach (about 5 cups), roughly chopped

1 c. toasted hazelnuts, chopped

Combine mascarpone, lemon zest and juice, ½ tsp. salt, pepper, and nutmeg with a hand mixer; set aside. Bring a pot of water to boil with 1 tsp. salt. Cook spaghetti per package directions until al dente. Reserve ½ cup pasta water. Drain the spaghetti and return to the pot. Over low heat, stir in the mascarpone mixture. Add the spinach and toss so the greens begin to wilt. Add pasta water as needed to keep the sauce fluid but not watery. (You may not use it all.) Continue to toss until spinach looks cooked. Add hazelnuts. Stir to combine and plate right away. Serves 4-6. (Recipe may be cut in half.)

Accompany with Cooper-Garrod Viognier

www.garrodfarms.com