



## Amalfi Citrus Capellini

Chilled Lemon & Herb Angel Hair

Source: The Gilded Table – May Edition, Retro Recipes Revived

Yield: Serves 6 | Prep: 20 min | Chill: 30 min

### Recipe Description

This refreshing Italian-inspired salad features delicate capellini pasta tossed with fresh lemon juice, shaved fennel, and fragrant herbs. Light, bright, and ideal for picnics, brunches, or dining al fresco. Serve chilled and savor the taste of the Amalfi coast. Part of The Gilded Table: May Edition from Life in Bianca's Kitchen.

### Ingredients

- 8 oz capellini (angel hair pasta)
- $\frac{1}{3}$  cup extra-virgin olive oil
- Zest & juice of 2 lemons
- 1 small fennel bulb, shaved thin
- 2 tbsp capers (optional)
- $\frac{1}{4}$  cup chopped fresh parsley
- Salt & pepper to taste
- Shaved Parmesan or preserved lemon (optional)

### Directions

1. Cook pasta al dente, rinse with cold water.
2. Toss with oil, lemon zest & juice, fennel, and parsley.
3. Season and chill 30 min. Add toppings before serving.

### Serving Suggestion

Best enjoyed with prosecco and a shady lemon grove breeze.



Inveniam viam aut faciam.

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