

# Spaghetti with Broad Beans and Garlic Scapes

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Agents of Field

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## **SPAGHETTI WITH BROAD BEANS AND GARLIC SCAPES**

Cooking/Prep: 10-15 mins Serves: 2

### Ingredients

250g Spaghetti

140g Broad beans

Small handful of garlic scapes, about 3-4 per person (or 1-2 garlic cloves)

1/2 Lemon, zest and juice

125g Ricotta

2 Tbsp Extra Virgin Olive Oil

Parmesan Cheese

Handful of basil leaves

### Method

Put a pan of salted water on to boil. While that's heating up, pod your broad beans and finely chop your garlic scapes.

Cook the spaghetti according to the packet instructions, adding the broad beans to the pan for the last 3 mins of cooking.

Turn off the heat and drain the pasta and beans, reserving a couple of tbsps of cooking water.

Return the pasta and beans to the pan with 1 tbsp oil. Add the garlic scapes, the zest and juice of the lemon, the cooking water and mix well.

Finally, crumble in the ricotta, the remaining oil, salt and plenty of black pepper. Mix well.

Serve with the grated parmesan and torn basil leaves.