

## Apple Pasta



*Ingredients:* Serves 2.

App. 3 apples (peeled and cubed), 400 g pasta, 2 TblSps butter, sugar & cinnamon, salt, zest of one lemon.

*Preparation:*

Cook the pasta in salted water until it's al dente. Meanwhile cook the apples for 10 min in app. 1 liter water with the lemon zest and 1 TblSp sugar. Drain the pasta and the apples and mix them with each other and the two TblSps butter (until it is melted and your pasta looks slightly oily). Then sprinkle with as lot sugar & cinnamon as you like (I personally like a lot of it).

*Enjoy!*