

Pasta with grilled courgettes, lemon, Parmesan and herbs

Takes 15 minutes, serves 4

- * *Courgettes - 6*
- * *Olive oil - a couple of drizzles*
- * *Tagliatelle - 600g*
- * *Lemon - 1*
- * *Fresh mint and/or basil - a handful*
- * *Parmesan - 200g*

Preheat the oven to 220 degrees C.

Cut the courgettes longways into 8. Lay out on a baking tray, drizzle with olive oil and season generously. Bake in the oven for ten minutes, until starting to colour.

Bring a large pan of salted water to the boil.

Zest the lemon, chop the herbs and grate the Parmesan.

Cook the pasta according to the packet instructions. When al dente, strain the pasta, conserving some of the cooking water.

Return the pasta to the pan. Add a splash of the cooking water, a glug of olive oil, plenty of black pepper, the herbs, cheese and zest. Mix thoroughly.

Serve immediately, laying the courgettes on top of each serving of pasta. Top with extra Parmesan.

For an optional extra touch: add a garnish of pan fried chopped sage and pine nuts.