

Pasta with courgettes and lemons

Quick facts

Active time: 30 minutes
Total time: 30 minutes
Nutritional value: 791 kcal per person

Ingredients for 4 people

2 TBSP. Olive oil
500 g Yellow courgettes, halved lengthwise, cut diagonally into slices
½ Organic lemon, quartered, finely sliced
4 TBSP. Capers, drained
2 sprigs Peppermint
¾ TSP Salt
Little Pepper
500 g Pappardelle (pasta)
150 g Pecorino Romano, grated
50 g Ricotta
2 TBSP. Olive oil
½ Organic lemon, grated zest
2 TBSP. Lemon juice
¾ TSP Salt
½ TSP Black pepper
500 g Yellow courgettes, halved lengthwise, sliced diagonally

75 g Ricotta
3 sprigs Peppermint, leaves plucked off

Preparation

- 1) Heat the oil in a non-stick frying pan. Add the courgettes, lemon, capers and mint, stirring occasionally. After frying and seasoning for about 10 minutes, remove the peppermint.
- 2) Cook the pasta in the sieving salted water and set aside, drain the pasta. Add the pecorino, ricotta, oil, lemon zest and juice to the same pan with the cooking water set aside and season. Mix until the cheese has melted. Mix the pasta and fried courgettes.
- 3) Arrange the pasta, spread the ricotta and peppermint on top.