

Courgette Pappardelle with Mozzarella & Pea Pesto



Serves 4 Prep 30 mins No cook Easy

Ingredients

4 large courgettes
125 ball of mozzarella
25g parmesan, shaved

For the pea pesto

200g frozen peas, thawed
25g toasted pine nuts or chopped roasted hazelnuts
6 tbsp olive oil
25g parmesan, finely grated

1. To make the pea pesto, put the peas, nuts and oil in a mini or jug blender. Blitz until fairly smooth, then season to taste. Add the cheese and mix well. Scoop the pesto into a large bowl. *Can be made up to 2 days ahead and kept covered in the fridge.*
2. Slice the courgettes into long thin ribbons using a mandolin or vegetable peeler. Gently toss them through the pesto until they are evenly coated, then divide between serving plates.
3. Drain the mozzarella, tear into small pieces and scatter over the courgettes. Finish with the shaved cheese and a twist of black pepper, and serve. Best eaten straight away.