

# Courgetti with Pesto & Balsamic Tomatoes



**Serves 1**

**Prep 9 mins**

**Cooking 6 mins**

**Easy**

## **Ingredients**

8 baby plum tomatoes, 4 halved & 4 whole  
olive oil  
1 tbsp balsamic vinegar  
1 large courgette, spiralsised or very thinly shredded into noodles  
2 tbsp fresh pesto  
1 tbsp pine nuts, toasted

## **Fresh pesto**

40g fresh basil leaves  
25g toasted pine nuts  
25g grated parmesan  
3 tbsp olive oil

1. Toss the tomatoes with 1 tsp oil, 1tbsp balsamic vinegar and some seasoning. Tip into a frying pan and cook for 5 minutes until the whole tomatoes start to burst and they are coated in the balsamic.
2. Pour a kettle of hot water over the courgette spaghetti and blanch for 30 seconds. Drain really well, toss with the pesto and season well. Stir, coating the noodles, then add the tomatoes and toasted pine nuts to serve with your courgetti.