

Spaghetti aux Courgettes et Tomates Cerises



Serves 4 Prep 20 mins

Cooking 10 mins

Easy

Ingredients

2 medium-sized courgettes
150g cherry tomatoes
2 sprigs of fresh oregano
2 sprigs of basil
50g grated parmesan
400g spaghetti
olive oil
salt & pepper

1. Spiralise the courgettes and put them on absorbent paper. Wash and cut the cherry tomatoes into quarters.
2. Cook the spaghetti in a big saucepan with boiling, salted water and follow packet instructions as to the time needed. Fresh spaghetti will be ready in just a few minutes. Dried spaghetti can take up to 10 minutes to become al dente. Put a large frying pan on medium heat with a little olive oil. Add the courgettes. Lower the heat and simmer for 2-3 minutes stirring from time to time.
3. Drain the spaghetti, reserving 10cl off the cooking liquid. Add the spaghetti and cherry tomatoes to the frying pan. Stir again and check the seasoning.
4. Take a large roasting fork and turn the spaghetti round it. Let it slide carefully onto the serving plates. Divide the cherry tomatoes between the plates, sprinkle over the parmesan, basil and oregano and serve immediately.