

Tagliatelles aux Courgettes et au Jambon



Serves 4 **Prep 10 mins**

Cooking 20 mins

Easy

Ingredients

300g tagliatelle
4 slices of cooked ham
2 courgettes
2 sprigs of basil
50g feta, crumbled
3 tbsp olive oil
salt and freshly ground pepper

1. Wash the courgettes and spiralise them in long broad strips. Steam them for about 5 mins, then keep them warm. They must remain crispy.
2. Cut the ham in thin strips. Wash, dry and chop the basil.
3. Drop the tagliatelle in salted boiling water for the time indicated on the packet so that they will be al dente. Drain, but reserve about 3 table spoons of the cooking liquid.
4. Put the olive oil in a warm bowl and immediately add the pasta. Add 2 tbsp of the cooking liquid and the crumbled feta. Add the courgettes strips, the strips of ham and the chopped basil. Add some pepper and serve immediately.