



ZUCCHINI AND LEMON FETTUCELLE

Fettucelle is similar to spaghetti in length but is wider and flatter. Other condiments for Fettucelle Pasta are tomato based sauces with vegetables and aromatic herbs and quick, spicy sauces prepared with extra virgin olive oil, garlic, red pepper, anchovies and capers.

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ZUCCHINI AND LEMON FETTUCELLE

Serves

2 people

Region

Central and Southern Italy

Ingredients available at [Mediterranean Foods](#)

Ingredients

- 200g De Cecco fettucelle pasta
- 1 Tablespoon olive oil
- 2 Tablespoons of grated Parmigiano Reggiano
- Salt & pepper
- 1 Small clove garlic, finely chopped
- 2 Small zucchini
- Grated zest of half a lemon
- 1 Tablespoon of fresh basil, roughly chopped

1. Heat the olive oil and sauté the garlic over a low heat until it starts to turn golden.
2. Add the grated zucchini and lemon zest, mix well and turn the heat off, leaving the flavours to infuse.
3. Boil the pasta 'al dente', drain it and mix with zucchini.
4. Add the Parmigiano Reggiano and basil, seasoning to taste. Serve with extra Parmigiano Reggiano.

Buon appetito!



WE WOULD LOVE TO SEE THE RESULTS!
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