

Creamy Courgette & Bacon Pasta



Prep Time: 10mins

Cook Time: 20mins



Skill level: Easy



Servings: Serves 4

A quick and creamy carbonara-style tagliatelle that showcases delicious courgettes contrasted with cream and pancetta

Ingredients

- 1 tsp olive oil
- 150g diced pancetta or smoked bacon lardons
- 4 courgettes, coarsely grated
- 1 garlic clove, crushed
- Handful freshly grated parmesan
- 1 small tub (200g) low-fat crème fraîche
- 300g tagliatelle
- Chopped parsley

Method

1. Heat the olive oil in a large frying pan and sizzle the pancetta or bacon for about 5mins until starting to crisp.
2. Turn up the heat and add the grated courgette to the pan. Cook for 5mins or until soft and starting to brown.
3. Add the garlic and cook for a minute longer. Season and set aside.
4. Cook the tagliatelle according to the pack instructions and scoop out a cupful of cooking water.
5. Drain the tagliatelle and tip into the frying pan with the bacon and courgette.
6. Over a low heat toss everything together with the crème fraîche and half the Parmesan adding a splash of pasta water too if you need to loosen the sauce.
7. Season to taste and serve twirled into bowls with the remaining Parmesan & chopped parsley scattered over.

