



# Zucchini with Garlic & Tarragon Fettuccini

Cooking Time: 20 minutes

Serves: 4-6 people

## INGREDIENTS:

- 500g fettuccini
- Olive oil
- 400 grams zucchini, thinly sliced on a angle
- 6 zucchini flowers (optional)
- 1 leek, white part sliced
- 2 tablespoons of fresh tarragon, roughly torn
- 4-5 cloves of garlic, crushed
- 1 teaspoon dried chilli (optional)
- 1/2 cup grated pecorino cheese
- Salt and cracked black pepper

## METHOD:

1. Bring to the boil a large pot of water.
2. Place a large pan on medium high heat with a drizzle of olive oil and sear the zucchini flowers on all sides. Remove from pan and set aside. If you do not have zucchini flowers skip this step.
3. Drizzle a little more olive oil and pan char the sliced zucchini until slightly golden but not soggy.
4. Lower heat to medium and stir through leek until softened.
5. Salt water and cook pasta as per packet instructions.
6. Stir in garlic for a minute until fragrant but do not burn as it will. If using chilli add it in at this point too.
7. Drain pasta reserving half a ladle of pasta water. Stir in pasta with pasta water to the zucchini mixture, salt, pepper and grated pecorino, simmer on low heat until sauce thickens slightly.
8. Serve with grilled zucchini flowers and extra grated pecorino cheese.

## TIPS/SUBSTITUTIONS:

- Protein such as prawns, chicken would work amazing with this recipe.
- If you can't get your hands on zucchini flowers leave them out.
- If you cannot find tarragon, replace with parsley and thyme.