

CREAMY COURGETTE SPAGHETTI WITH GOATS CHEESE

- 400g spaghetti
 - 1 tbsp olive oil
 - 200g courgette, sliced into rounds then half moons
 - 2 cloves of garlic, sliced
 - 60g soft goat's cheese
 - 2 tbsp light soft cream cheese
 - 150ml pasta water
 - 20g fresh flat leaf parsley, chopped
 - 1 tbsp lemon juice and zest
 - Sea salt, to taste
 - Ground black pepper, to taste
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- Cook the spaghetti in salted water until al dente. Reserve 150ml of the pasta water.
 - Heat the oil, add the courgette and cook until a light golden colour. Remove with slotted spoon and set aside.
 - Add the garlic and cook for another minute.
 - Add the cheeses and start to pour in the pasta water and whisk the juice so the cheese melts. Do a little at a time, don't use it all if too much liquid.
 - Add the parsley, lemon juice and season with salt and pepper. Stir.
 - Add the spaghetti and courgettes and toss through the sauce.
 - Serve with a little lemon zest sprinkled on top.