

COURGETTE & TOMATO ROTINI



Moderate



30 minutes



Main



04 Servings

INGREDIENTS

3 tbsp. butter, divided
2 cups thinly sliced courgette
300g tomatoes any, quartered
½ cup chicken or vegetable stock
2 cloves garlic, minced
300g rotini/curly pasta,
cooked to pack directions
½ cup finely grated parmesan
1 tbsp. chopped parsley, divided
1 tsp. finely grated lemon zest



COOKING STEPS

Heat a 10" to 12" pan over a high heat and melt 1 tbsp. butter. Add courgette, reduce heat to medium-high, and cook, stirring, until softened and golden, about 4 minutes. Transfer courgette to a small bowl.

Return pan to high heat and melt 1 tbsp. butter. Add tomatoes and cook, stirring occasionally, until they blister, about 4 minutes, then lightly press down on tomatoes to release juices. Add stock and garlic; continue to cook until liquid reduces by about half, 5 to 6 more minutes.

Return courgette to pan, stir to combine, and cook 2 more minutes to warm through. Remove from heat and add remaining 1 tbsp. butter, tossing to combine. In large bowl, pour sauce over pasta, add half of cheese and half of parsley and toss well to combine.

Transfer pasta to a serving dish or bowl. Garnish with lemon zest and remaining cheese and parsley.