

Spaghetti with fried courgettes and basil



Serves 4

Ingredients

- 320 g spaghetti
- 400 g courgettes
- 2 garlic cloves
- a bunch of basil
- 150 g Gorgonzola
- flour - extra-virgin olive oil - salt

Preparation method

1. Crush the garlic in a bowl, add two tablespoons of oil and leave it aside.
2. Clean, wash, cut the courgettes julienne style and roll them in flour.
3. Cook spaghetti until al dente, in the meantime rapidly fry the courgettes in hot oil.
4. Drain the spaghetti and immediately add the garlic-flavoured oil, the fried courgettes, the small pieces of Gorgonzola and some basil leaves to them.
5. Mix and serve immediately.

Add some pieces of fresh tomatoes to taste.