

## CHILLI, ZUCCHINI & LEMON PASTA

<i>Ingredients</i>	<i>Equipment</i>
<b>350 Grams Spaghetti</b>	<b>Large Saucepan</b>
<b>1 Large Onion diced</b>	<b>Chopping Boards</b>
<b>2 Cloves Garlic crushed</b>	<b>Knives</b>
<b>1 Chilli</b>	<b>Garlic Crusher</b>
<b>1 Zucchini grated</b>	<b>Grater</b>
<b>Zest of 1 Lemon</b>	<b>Zester</b>
<b>Juice of 1 Lemon</b>	<b>Juicer</b>
<b>Handful Parsley chopped</b>	<b>Colander</b>
<b>Salt &amp; Pepper to taste</b>	<b>Bowl</b>
<b>Oil for cooking</b>	
<b>50 Grams Parmesan Cheese grated</b>	

### *What to do*

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Cook spaghetti in the large saucepan of boiling water following packet instructions. Drain in the colander.**
- 4. Peel and dice the onion**
- 5. Peel and crush the garlic**
- 6. Grate the zucchini**
- 7. Chop the chilli finely**

- 8. Zest the lemon, then juice the lemon**
- 9. Chop the parsley finely**
- 10. Grate the parmesan cheese**
- 11. Heat oil in the saucepan, cook the onion, garlic and chilli until onion is soft.**
- 12. Stir in the zucchini, parsley, lemon zest and lemon juice and cook for 2 minutes. Add salt and pepper to taste.**
- 13. Add the pasta. Toss until well combined.**
- 14. Serve in the casserole dish and top with grated parmesan cheese.**