



# Chilli, Garlic, Lemon Zucchini Linguine

SERVINGS: 2

PREPPING TIME: 5 MIN

COOKING TIME: 10 MIN

## Ingredients

- 1 large or 2 medium size zucchini, spiral into 'zoodles' zucchini noodles [using this](#)
- Olive oil
- finely grated zest of 1 lemon, juice from 1
- 1-2 cloves garlic, finely chopped
- 1 long red chillies, seeded, finely chopped
- 1/2 cup finely grated parmesan
- 1 tablespoon chopped parsley
- 1/2 punnet cherry tomatoes or fresh diced tomato (optional)
- 1/3 cup marinated feta, crumbled (optional)

## Directions

1. Heat a little olive oil in a pan over medium heat. Add garlic, chilli, zest and sautee for 2-3 minutes, until softened.
2. Add zucchini noodles and tomatoes (if using), cook until tender and liquid has evaporated, 5 to 10 minutes.
3. Add fresh lemon juice. Stir to combine, then add the grated parmesan and parsley, stirring to coat.
4. Serve in bowls. Top with a little crumbed feta if using.