

# Linguine Pasta with Courgettes Cream

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Serves 🍴🍴

## Ingredients

[Paoletta's recipe | <http://aniceecannella.blogspot.com>]

180 g linguine  
1 medium or 2 small courgettes  
1/2 shallot  
20 gr of pecorino cheese  
6 cherry tomatoes  
20 gr of almonds strip  
1 sprig of basil  
a few leaves of marjoram  
4 tablespoons extra virgin olive oil  
salt

## Method

Wash and cut the courgettes, cook in a pan for about 10 minutes with the shallot, basil and marjoram, salt and a tablespoon of oil. Whisk the courgettes, adding a few tablespoons of cooking pasta, pecorino cheese and a tablespoon of oil and keep aside. Cook the pasta in salted water and in the meantime in a pan lightly fry, for a minute or two, chopped tomatoes into 4 or 8 and at the end add the almonds. Drain the pasta and sauté in the cherry tomatoes sauce. Arrange the linguine in the dishes and add on top the courgettes cream. Decorate with some almonds strip and marjoram leaves.

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