



The Hungry Guest

COURGETTE, PEPPER & ANCHOVY PAPPARDELLE

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 20 MIN

INGREDIENTS

2 TBSP Olive Oil

600g Mereworth Courgette - diced

400g Mereworth Red Peppers -
roughly chopped

½ an Onion - finely sliced

350g Pappardelle

100g Anchovies - chopped

1/2 Jar Hungry Guest Puttanesca Pasta Sauce

½ Bunch Mereworth Flat leaf Parsley - chopped

1 Lemon - zest and juice

Hungry Guest Roast Garlic Oil

DIRECTIONS

1. Heat the olive oil in a saucepan. Fry the onion gently for 2 minutes, then add the courgette and peppers and cook till softened.
2. Add the anchovy fillets and cook for a further two minutes.
3. Fold in the Hungry Guest Puttanesca Pasta Sauce. Bring to the boil and then simmer for 5-6 minutes.
4. Bring a separate pan of water to the boil, add salt, and cook the Pappardelle for 8 minutes.
5. Toss the pappardelle through the pasta sauce. Add the lemon juice.
6. Serve with chopped parsley, lemon zest and finish with a generous glug of Hungry Guest roasted garlic oil.