

Chargrilled Courgette and Smoked Bacon Pasta

You will need

- 2x courgettes
- 150g pasta (your favourite shape/type)
- Garlic
- 4x strips of smoked bacon (or you can use smoked chicken)
- Cooking oil
- Chilli flakes

1. Cook the pasta according to the instructions.
2. While the pasta is cooking, toss the courgettes in 1 tbsp of cooking oil and season.
3. Heat a griddle pan until hot, then griddle the courgettes in batches until tender and grill-marked on both sides (you could do this on the BBQ as well). As they are done, remove to a bowl and cover with a plate to keep warm.
4. HEAT THE remaining 1 1/2 tbsp of cooking oil in a frying pan and fry the bacon/chicken until crisp and golden. Add the garlic, turn down the heat so it doesn't burn, and cook for 3-4 minutes. Stir in the chilli flakes, if using.
5. Drain the pasta, reserving a mug of the cooking water. Tip the pasta and courgettes into the bacon pan with 2 tbsp of the cooking water, and toss everything together. Season well and serve.

This is so quick and easy to make, you can double the ingredients if you have visitors, and a lot of the ingredients are what you would have as staples in your pantry too. Served with garlic bread is divine.

