

## **Courgette, Bacon and Spaghetti**

Top, tail and cut into 4 lengthways courgettes (about 1 medium per person), remove central pith.

Cut diagonally (1½")

Put in colander and sprinkle with salt and leave to drain.

Fry bacon pieces or pancetta lardons in largish pan, add courgettes, a good quantity of fresh thyme and black pepper.

Cook 2/3 minutes only – courgettes should be al-dente.

Meanwhile, cook 75 g per person Spaghetti.

When cooked drain and return to pan and add sauce – stir.

Serve with a little grated parmesan,