



## SPAGHETTI GREMOLATA WITH CHERRY TOMATOES

- 500g dried spaghetti
- 1 cup flat leaf parsley leaves chopped
- 3 garlic cloves finely chopped
- 1.5 tbs finely grated lemon rind
- 1.5 tbs baby capers drained & rinsed, finely chopped
- 3 tbs extra virgin olive oil
- 500g tomato medley, halved

Place a pan of water onto the stove to boil, add a touch of salt.

Chop the parsley and garlic and rub into a paste with a small amount of salt. Next wash and drain the capers then chop finely; cut the cherry tomatoes in half.

In a pan heat the olive oil, start to sweat the garlic and capers together on a moderate heat, add the lemon zest & squeeze of juice, the chopped parsley then take off the heat – set to one side.

Cook the pasta for 9 minutes so its al'dente, drain and season with salt and olive oil. Place in a bowl, pour the gremolata on top and toss to flavour the pasta. Serve up with a finish of freshly grated parmesan cheese.