

# Nibbly Pig

## Marinated courgettes in garlic and lemon

**Ingredients** (Serves 4 -together with other antipasto dishes)

250g courgettes, thinly sliced or mandolined

1 garlic clove, crushed

Half lemon, juice only

1 tablespoon Olive Oil

Salt and pepper

Handful of basil leaves, torn roughly

### Method

Prepare the courgettes by top and tailing them. Then slice them thinly with a knife or use a mandolin to get ribbons.

Whisk together the lemon juice, olive oil, garlic and seasoning. Add the courgette and gently stir so they are well-coated.

Leave to marinate for 2 hours in the fridge and add the basil when you are ready to serve.

