

Description: A light and flavorful summer dinner recipe featuring pasta, courgette, and a hint of lemon

Ingredients:

- 250g pasta
- 1 medium courgette
- 2 lemons
- 50g pine nuts
- 3 cloves garlic

Instructions:

1. Cook the pasta according to the package instructions until al dente
2. Slice the courgette into thin rounds and sauté in a pan with a little oil until tender
3. Mince the garlic and sauté for 1 minute
4. Toast the pine nuts in a dry pan until lightly browned
5. Combine cooked pasta, courgette, garlic, and pine nuts in a large bowl
6. Squeeze the juice of 1 lemon over the top and toss to combine
7. Season with salt and pepper to taste
8. Serve hot, garnished with lemon wedges

Tips:

- Use a high-quality pasta for the best flavor and texture
- Don't overcook the courgette, it should retain some crunch

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Original ingredients requested: Pasta, Courgettte, Lemon, Pine nuts, garlic (Meal type: dinner)