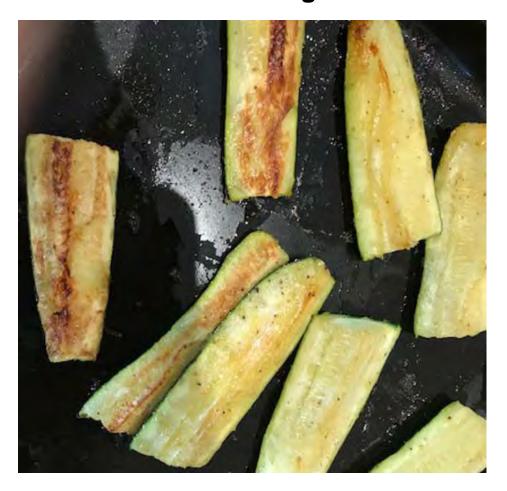
Roasted Courgettes



Serves 4 Prep 5 mins Cooking 20 mins Easy

Ingredients

3 medium courgettes1 tbsp olive oil1 lemon, zestedpinch if chilli flakes (optional)

- Heat the oven to 200/180C fan/gas 6. Cut the courgettes into quarters lengthways, the into batons. Tip them onto a baking tray and drizzle with the oil. Add the lemon zest and season with salt and pepper and a pinch of chilli flakes, if using. Toss until the courgette pieces are well coated.
- 2. Roast for 20 mins, moving the courgettes around in the tray halfway through cooking, until softened and slightly charred.