



Zucchini Pasta with SilverFish and Lemon Oil

NIBBLEDISH CONTRIBUTOR

Ingredients

serves 2

300g Spaghetti, cooked
100g Silver Fish
Zest of 1 lemon
1 tsp Crushed Pepper Flakes
1 cup Flour
Handful of Freshly Chopped Parsley
1 med Zucchini, julienned
1 cup Dry Vermouth
3 cloves of Garlic, minced
2 small Shallots, minced
1 large Red Chili, chopped
Lemon Infused Olive Oil
EVOO
Sea Salt
Black Pepper

Instructions

- Toss silver fish with salt, flour, half the zest, pepper and pepper flakes.
 - Fry silver fish in hot oil until crispy, set aside.
 - In a hot pan, saute garlic, shallots and chili in EVOO.
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- Add in zucchini and saute for further 5 mins. Season.
 - Add vermouth and let it reduce for 5 mins. Season.
 - Add in rest of the zest, pasta and parsley, toss. Adding additional EVOO if necessary.
 - Serve on plate with fried silverfish, drizzle lemon oil. Serve.