



## Ingredients

400g Squid Ink tagliatelle,  
(Tagliatelle al Nero di Seppia)  
¼ teaspoon salt,

2 tablespoons light olive oil  
1 medium onion, chopped,  
2 cloves garlic,  
300g artichoke hearts, sliced,  
2 small fresh beetroots (330g),  
3 carrots (250g),  
1 zucchini (300g),

Zest & juice from 1 lemon,  
100g vegetable stock,  
1/3 cup white wine

Extra virgin olive oil  
1/2 cup fresh basil  
80g Feta cheese  
Salt and cracked pepper, to taste,



## Method

1. Boil water in a saucepan, and add tagliatelle and salt. While cooking, prepare remaining ingredients.
2. Spiralise beetroots, carrots and zucchini.
3. Heat extra light olive oil in a frypan and add onion & garlic. Fry until aromatic. Add artichokes, vegetables, lemon juice, lemon zest, vegetable stock and wine. Continue to sauté for 2 minutes or until vegetables are cooked.
4. Add salt and pepper and take frypan off the heat. Stir in basil, then set aside.
5. When fettuccine is cooked, drain and add a drizzle of extra virgin olive oil to avoid it from sticking together, mix through.
6. Add artichoke & vegetable mixture and mix well.
7. Serve with crumbled feta.

**Serves 4-6**

