

Zucchini Noodles with Pesto

Yield: Serves 4

Prep Time: 15 minutes

Total Time: 15 minutes

Turn your zucchini into noodles and toss with fresh basil pesto. A fresh and healthy meal in minutes!

ingredients:

4 small zucchini, ends trimmed 2 cups packed fresh basil leaves 2 cloves garlic 1/3 cup extra-virgin olive oil 2 teaspoons fresh lemon juice 1/4 cup freshly grated Parmesan cheese Kosher salt and freshly ground black pepper, to taste Cherry or grape tomatoes, optional

directions:

1. Use a julienne peeler or mandoline to slice the zucchini into noodles. Set aside.
2. Combine the basil and garlic in a food processor and pulse until coarsely chopped. Slowly add the olive oil in a constant stream while the food processor is on. Stop the machine and scrape down the sides of the food processor with a rubber spatula. Add the lemon juice and Parmesan cheese. Pulse until blended. Season with salt and pepper.
3. Combine the zucchini noodles and pesto. Toss until zucchini noodles are well coated. Top with tomatoes, if using. Serve at room temperature or chilled.

Note-if you want to cook the zucchini noodles, you can. Just add the zucchini pesto noodles to a skillet and sauté them up over medium heat. It only takes a few minutes.