



ZOODLES WITH GARDEN PESTO



INGREDIENTS

SERVES 6

- 1 large zucchini
- 1 bunch basil (or other soft garden herbs)
- ½ cup of olive oil
- ½ cup of parmesan
- ⅓ cup of sunflower seeds
- 1 garlic clove
- salt and pepper

FROM THE GARDEN

- Zucchini
- Basil

EQUIPMENT

- Spiralizer
- Food processor
- Rubber spatula
- Colander / steamer basket
- Medium saucepan

INSTRUCTIONS

1. Start by using the spiralizer to make the zucchini into noodles (zoodles!).
2. Warm the zoodles through using a colander or steamer basket over boiling water for 1 minute.
3. Place all the basil leaves and sunflower seeds into the bowl of a food processor and pulse several times. Keep a few small basil leaves to one side to garnish the dish.
4. Add the garlic and parmesan cheese and pulse several times more. Scrape down the sides of the food processor with a rubber spatula if necessary.
5. While the food processor is running, slowly add the olive oil in a steady, small stream. Adding the olive oil slowly, while the processor is running, will help it emulsify and help keep the olive oil from separating. Occasionally stop to scrape down the sides of the food processor.
6. Toss the zoodles with the pesto and serve with extra parmesan and the small basil leaves for garnish.