



Zoodles Pesto* (OP W)

Serving: 1

Veg

Ingredients

- -1 zucchini, ends trimmed
- - $\frac{1}{2}$ cup fresh basil leaves
- - $\frac{1}{2}$ tsp oregano
- - $\frac{1}{2}$ tsp chilli flakes
- - 1 tbsp parsley chopped
- -1 tsp extra-virgin olive oil
- - 2 garlic cloves
- -1 teaspoons fresh lemon juice
- - salt and freshly ground black pepper, to taste
- -Few Cherry or grape tomatoes, optional
- Cheese 2 cube

Preparation Method

- -Use a julienne peeler or mandoline to slice the zucchini into noodles. Set aside.
- -Combine the basil , parsley , oregano , flakes in a food processor and pulse until coarsely chopped. Slowly add the olive oil Stop the machine and scrape down the sides of the food processor with a rubber spatula.
- Add the lemon juice Pulse until blended. Season with salt and pepper.
- -Combine the zucchini noodles and pesto sauce. Toss until zucchini noodles are well coated. Top with tomatoes, if using. , then add 2 cube cheese grated
- Serve