



# SUN-DRIED TOMATO & PESTO ZOODLES

*Fresh basil puréed with olive oil, lemon juice, and parmesan cheese makes for a delicious homemade pesto sauce*

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## INGREDIENTS

*Prep Time: 10 hour*

*Cook Time: 15 minutes*

*Servings: 6*

4 small zucchini  
2 cups packed fresh basil leaves  
1/2 cup sun-dried tomatoes  
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

## DIRECTIONS

1. Cut the ends of each zucchini. Using a mandoline, slice the zucchini into noodles. Put aside.
2. In a food processor or blender, pulse the basil and garlic into thick pieces. Gradually add the olive oil and continue to blend. Scrape down the sides, and blend until the mixture is smooth. Blend in the lemon juice, parmesan cheese, salt, and pepper. Pulse until mixture is smooth.
3. Dump the pesto sauce into a mixing bowl with the zucchini noodles. Mix until the noodles are well coated. Add in the sun dried tomatoes and mix again.
4. In a medium skillet over medium heat, heat the zucchini noodles pesto mixture. Sauté until noodles are soft and warm. (This should only take a few minutes.) Enjoy!