

"Zoodles" Zucchini Noodles with Pumpkin Seed Pesto

Make time: 20 minutes

Make time: 10 minutes

Yields: 6 servings

Ingredients:

Pesto:

½ cup pumpkin seeds, toasted
1/3 cup tahini
½ cup basil
½ cup flat leaf parsley
1/3 cup cold-pressed extra virgin olive oil
1/3 cup seasoned rice wine vinegar or lemon
1 teaspoon paprika
1 teaspoon salt
white pepper, to taste

Zoodles:

6 zucchinis or 3 cups store bought zoodles/zucchini noodles
½ cup cherry tomatoes, cut in half

Directions:

Place all pesto ingredients in a food processor and puree until smooth. Set aside.

Place zucchinis in the "pasta maker." You can also use a mandolin or julienne peeler. If you are using a store bought package of zoodles, simply place them in a large bowl.

Toss Zoodles and pesto in the bowl. If the pesto is a bit thick, add a little water or vinegar to thin it out. Add tomatoes and season with salt and pepper.

Place in refrigerator. Served chilled.