



# Recipe

## Festive Zucchini Pasta



The vegetable spiral slicer can be your new best friend. It's a new and creative way to get in your veggies and add texture and more flavor to your meals at the same time. This recipe has a great mixture of flavor that bursts in your mouth and is extremely satisfying.

**Servings: 4**

### Here's what you need...

- Spiral slicer (found at Kroger, Target, Amazon)
- 2 zucchini
- 1 teaspoon olive oil
- 1 clove garlic
- 1 tomato, seeded and chopped
- 2 tsp. basil
- Salt
- Fresh ground pepper

1. Peel zucchini. Using spiral slicer, shave each zucchini into noodles.
2. In a skillet, heat the oil over medium heat. Add garlic and cook until soft. Add zucchini and cook for about 2.
3. Toss in tomatoes and basil. Add salt and pepper to taste. Cook for another 2 minutes until tomatoes are warm.
4. Serve and enjoy!