



Zoodles

Yield: 4 Servings

Cost Per Serving: \$1.58

Cook Time: 10 minutes

Ingredients:

- 3 zucchini (medium)
- 1 tsp extra virgin olive oil
- 2 garlic cloves (minced)
- 1 cup cherry tomatoes
- 1 yellow onion (diced)
- ½ cup basil pesto

Directions:

1. Add olive oil to a skillet over medium heat. Add yellow onion and cook until soft, about 4 minutes. Add garlic and tomatoes to skillet. Cook until soft and tomatoes are blistering.
2. Using zoodler or julienne peeler, create your zoodles. Add to skillet with other vegetables and sauté for about 5 minutes.
3. Combine zoodle pasta with pesto and stir to coat.

Recipe adapted from:

*Based on Walmart prices 05/22