

# Food Babe's Zucchini Noodles with Arugula Pesto and Cherry Tomatoes



| Prep Time: | Cook Time: | Total Time: | Serves: |
|------------|------------|-------------|---------|
| 10 mins    | 5 mins     | 15 mins     | 4       |

<https://foodbabe.com/three-easy-no-hassle-zucchini-recipes>

## Ingredients:

- 2 large zucchinis
- 2 tablespoons extra virgin olive oil
- 1 cup cherry tomatoes
- 1 pinch sea salt, to taste
- 1 pinch fresh ground pepper, to taste

## Arugula Pesto:

- 2 cups baby arugula
- ½ cup fresh basil
- 2 teaspoons garlic cloves, peeled
- 1 teaspoon fresh lemon juice
- ½ cup walnuts, lightly toasted
- ½ cup extra virgin olive oil

## Instructions:

1. To make the pesto, place all of the ingredients in a food processor except the oil. With the food processor running, slowly pour in the oil until a thick paste has formed.
2. Using a spiralizer or hand peeler, make zucchini noodles. If you are using a hand peeler, hold the zucchini vertically and make long strokes with the peeler to create a noodle shape.
3. Heat the oil in a saute pan over medium high heat. Add the cherry tomatoes and cook for 1-2 minutes to soften. Season with salt and pepper. Add the zucchini noodles and cook 2-3 minutes to slightly soften. Take the pan off of the heat and stir in some of the arugula pesto, adding more to your desired likeness. Mix to combine the tomatoes and pesto with the noodles. This dish is great served with a touch of parmesan cheese on top. Enjoy!

## Notes:

- Please choose all organic ingredients if possible.