



zucchini pasta

2 servings

2 zucchinis, peeled
1 ripe tomato, chopped (about ½ cup)
½ cup sun-dried tomatoes, soaked or oil-packed
½ red bell pepper, chopped (about ½ cup)
2 tablespoons extra-virgin olive oil
1 teaspoon dried basil, or 1 tablespoon minced fresh basil
1 teaspoon dried oregano
½ teaspoon crushed garlic (1 clove) (*optional*)
¼ teaspoon plus 1/8 teaspoon salt
Dash black pepper
Dash cayenne

To prepare zucchini:

Cut the zucchini into thin noodles using a vegetable spiral slicer. Alternately, use a vegetable peeler to create long ribbons of “fettuccine,” by drawing the peeler down all sides of the zucchini until you reach the core. Place in a medium bowl and set aside.

To prepare sauce:

Place all of the ingredients (except the zucchini) in a food processor (or blender) with the S blade and process until smooth. Stop occasionally to scrape down the sides of the bowl with a rubber spatula.

Toss with the pasta and serve immediately.

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Note: To serve warm, heat the sauce gently on the stove for a minute, taking care not to overheat. Toss with the pasta and serve immediately.