



Pesto Zucchini Linguine

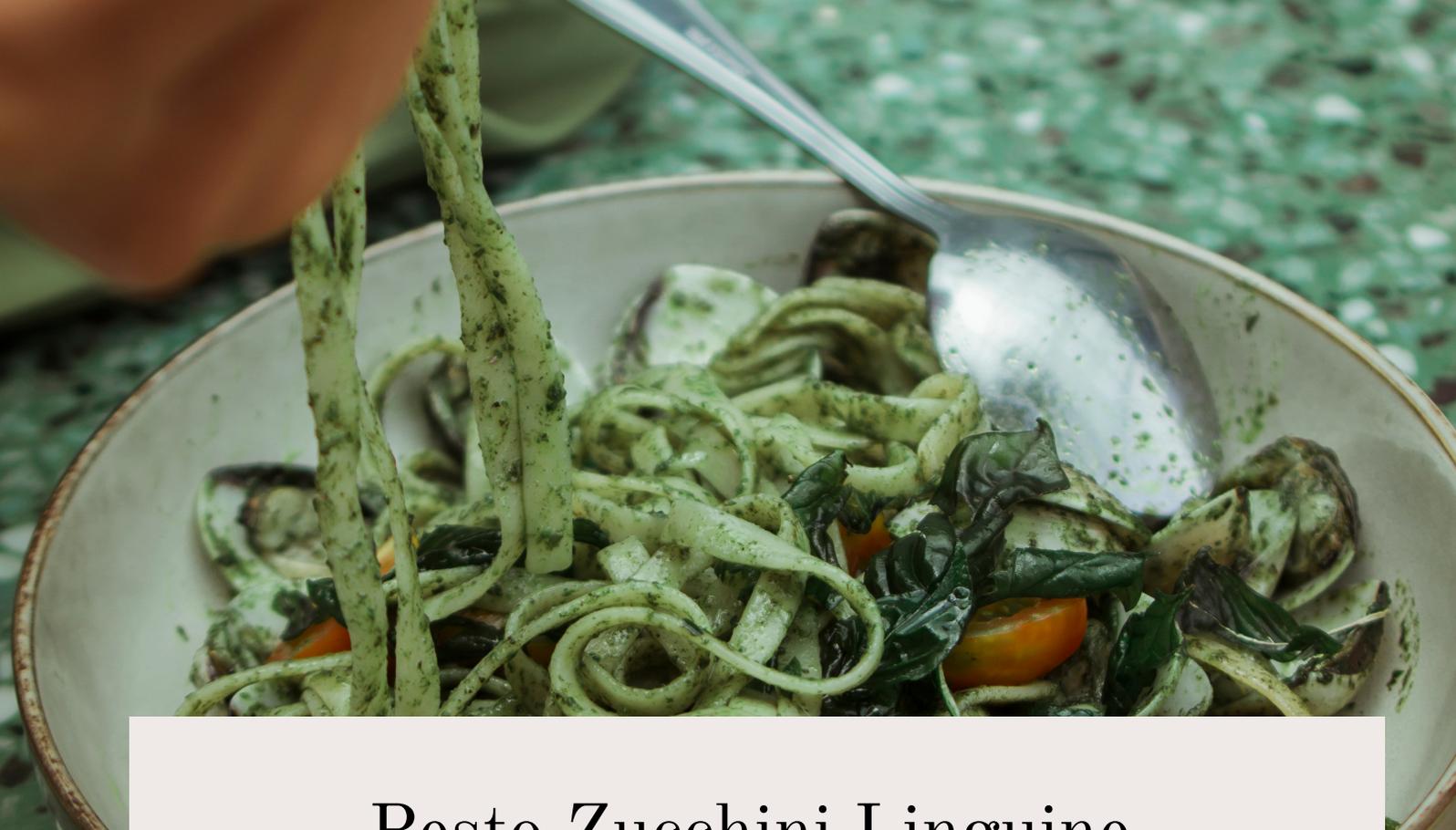
SERVINGS: 2

PREPPING TIME: 5 MIN

COOKING TIME: 10-15 MIN

Ingredients

- 1 large or 2 medium size zucchini for zucchini noodles or 1/2 pack of wholemeal pasta
 - 2 cups spinach
 - 1 cup fresh basil leaves, plus more for garnish
 - 1/2 cup pine nuts
 - 1/4 cup shredded parmesan cheese, plus more to garnish
 - 2 cloves garlic, minced
 - 1/4 cup olive oil, plus more as needed
 - 2 Tbs fresh lemon juice
 - salt, to taste
 - pepper, to taste
 - 1 cup cherry tomatoes, halved (optional)
 - lemon wedge, to serve
- Optional Additions:
- 2 slices prosciutto, torn or cut into bite-size pieces or 1 cup of shredded roast chicken
 - Any extra veg - mushrooms, cherry tomatoes, spinach, broccoli



Pesto Zucchini Linguine

SERVINGS: 2

PREPPING TIME: 5 MIN

COOKING TIME: 10-15 MIN

Directions

1. Use a spiraliser to cut the zucchini into zoodles. Add the zoodles to a serving bowl and set aside. Alternatively, cook wholemeal pasta as per packet instructions.
2. Make the pesto: in a food processor or blender, add the spinach, basil, pine nuts, parmesan, garlic, olive oil, lemon juice, salt, and pepper. Blend to desired consistency, adding more olive oil as needed.
3. Scoop the pesto over the zucchini noodles, then add the cherry tomatoes. Add prosciutto or shredded chicken if you wish to add some protein. Toss until the zoodles are well-coated.
4. Sprinkle with parmesan and garnish with basil and lemon wedges.
5. Enjoy!

Tip:

Make extra pesto and use as a healthy dip for vegetable sticks or homemade pesto can make a yummy pizza base. Try Homemade Pesto on lebanese bread, topped with a little cheese and your favourite toppings in the oven.

KIARA LAWSON

WWW.LETSMOVELAKEMAC.COM