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### **Zoodles with Avocado Pesto and Tomatoes**

*Serves 2-4*

This recipe transforms “zoodles” into a creamy pesto delight. The avocado addition to the pesto adds a smooth richness to the entire dish increasing the level of satisfaction found in each bite. Ripe tomatoes, salty cheese, zesty lemon, and fresh basil complete the dish. This is a perfect, easy weeknight dinner for a warm summer’s day!

#### ***Avocado Pesto Ingredients:***

1 cup of basil  
1/4 cup toasted pine nuts  
2 cloves fresh garlic  
Juice and zest of 1 small lemon  
(about 2 tablespoons)  
1 avocado  
4 tablespoons olive oil, divided  
1/4 teaspoon kosher salt  
1/4 teaspoon pepper  
1/4 cup grated parmesan cheese

#### ***Zoodle Ingredients:***

1 tablespoon olive oil  
1/2 teaspoon crushed red pepper  
2 zucchini, spiralized into thin zoodles  
10 oz cherry tomatoes, halved  
Parmesan cheese, shaved as garnish

#### ***Directions:***

1. Make the pesto by combining the basil, pine nuts, garlic, lemon juice, avocado, and 4 tablespoons olive oil, salt, pepper, and parmesan cheese in a food processor and blend until smooth.
2. In a large sauté pan over medium-high heat, add one tablespoon of olive oil with the crushed red peppers. Add the spiralized zucchini zoodles and sauté until al dente, roughly 2-3 minutes.
3. Add the pesto to the zoodles and stir until combined. Toss the noodles with the lemon zest, cherry tomatoes, and parmesan. Enjoy immediately.