

Zucchini Noodle Caprese

Serves: 4

Prep time: 15 minutes

Cook time: 15 minutes



2 serves per portion

Ingredients

Basil Pesto:

2 tablespoons pine nuts

¼ cup cashew nuts

1 cup basil leaves

2 garlic cloves

1 teaspoon lemon juice

¼ cup olive oil

Zucchini Noodles:

4 medium zucchinis

250g cherry tomatoes, halved

200g mozzarella, torn

Method

TOAST the pine nuts on low heat for 5 minutes.

COMBINE pine nuts, cashews, basil, garlic, lemon juice and olive oil in food processor. Pulse until mixed and add any additional olive oil needed to reach desired consistency. Set pesto aside.

CUT off edges of zucchini and use a spiraliser to create noodles. Place in a large bowl with cherry tomatoes. Tear the mozzarella and add to bowl.

COMBINE the pesto with the zucchini noodle mixture and combine well.



Everyday Food

Recipe courtesy of Tamara Stephenson, Howard Branch