



zucchini noodle caprese

Is there anything that good 'ol pesto doesn't pair well with? Zoodle up with our easy, breezy, Zucchini Noodle Caprese for a light and healthy lunch that takes zero effort and even less guilt.

SERVES: 4-6



julie albert & lisa gnat

ingredients

- 4 medium zucchini, ends removed
- 1½ cups cherry tomatoes, halved
- 1 cup mini bocconcini balls

Pesto

- 1½ cups fresh basil, lightly packed
- 1 garlic clove
- ½ cup pine nuts
- 1 tsp kosher salt
- ¼ tsp freshly ground black pepper
- ½ cup olive oil

directions

1. Use your spiralizer to create zucchini noodles. Place in a large serving bowl with tomatoes and bocconcini. Set aside.
2. For the pesto, place basil, garlic, pine nuts, salt and pepper in a food processor. Pulse 4-5 times to chop the ingredients. Scrape down the sides of the bowl. With the machine running, slowly pour the olive oil in a steady stream until the mixture is smooth. Add the Parmesan cheese, mayonnaise and lemon juice, processing just until incorporated. Toss pesto with spiralized zucchini, cherry tomatoes and bocconcini. Garnish with fresh basil and serve immediately.

