

Zucchini Noodles with Creamy Avocado Pesto

Calories: 128.6 kcal

Servings: 2

Time: 20 Mins

Ingredients

- 2.00 tsp Olive Oil
- 240.00 g Zucchini

Instructions

1. Spiralize zucchini and set aside on paper towel to soak up excess water.
2. In a food processor, add avocados, basil leaves, garlic, pine nuts, lemon juice, sea salt and pulse finely chopped. With the motor still running, add olive oil in a slow stream until emulsified and creamy.
3. Drizzle olive oil in a large skillet over medium high heat then add zucchini noodles, cook for 1-2 minutes until tender.
4. Add zucchini noodles to a large bowl and toss with avocado pesto.
5. Season with cracked pepper and parmesan cheese.

Equipment

- Food Processor