

# ☆ Zucchini Pesto Zoodles

[simple-veganista.com](http://simple-veganista.com)

**Prep:** 15m   **Cook:**   **Total:** 15m

Yield: Serves 2

Dinner

Low Cal



## Ingredients

- 2 zucchini (1 per person), cucumber would be good too
- 2 small zucchini or one large
- 2 cups fresh basil
- 2 cloves garlic
- 2 tablespoons tahini
- 1/2 teaspoon himalayan salt, or to taste

## Instructions

1. Noodles: Use a spiralizer to create the 'noodle' effect, or you can julienne them. Both ways are great but I do highly recommend the spiralizer if you intend on making raw 'noodles' often. It's really fun and easy to use.
2. Pesto: Cut zucchini into 1-inch chunks. Steam chunks over boiling water for about 3 minutes, or until just tender when pierced with a sharp knife. I kept mine a little stiff, I wanted this to be as raw as possible.
3. Place all ingredients in food processor/blender and process until finely chopped.
4. Serve: Mix your 'noodles' with the pesto and serve with halved cherry tomatoes and a sprinkle of almond parmesan.