



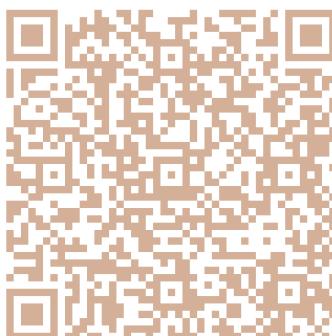
## INGREDIENTS

- 10 oz Cherry Tomato  
“sliced in half”
- 16 oz Spaghettini or Spaghetti
- 1 Zucchini Sliced
- $\frac{1}{4}$  cup Fresh Basil Leaves  
“roughly chopped”
- 3 Cloves Garlic Sliced
- $\frac{1}{2}$  tbs Salt “season pasta water”
- $\frac{1}{2}$  tsp Salt to Season Vegetables
- 1  $\frac{1}{2}$  tbs Extra Virgin Olive Oil

## DID YOU KNOW?

Tomato Basil Zucchini Pasta is a low-carb, heart-healthy alternative to traditional pasta. Zucchini is rich in fiber and antioxidants, while fresh tomatoes and basil provide vitamins A, C, and K. These all great for supporting immunity and reducing inflammation.

## FOOD DRIVE FEEDBACK



## Tomato Basil Zucchini Pasta



### INSTRUCTIONS



1. In a large pot filled with enough water, bring to a boil and add  $\frac{1}{2}$  tablespoon of salt. Boil pasta until al dente according to package directions. Reserve  $\frac{1}{4}$  cup of hot pasta water and set aside. Strain pasta.
2. Heat extra virgin olive oil in a large pan on medium heat, sauté sliced zucchini on both sides until softened, 4-5 minutes. Add minced garlic, cherry tomatoes and season with  $\frac{1}{2}$  teaspoon salt. Sauté tomatoes until they release their juices creating a sauce, about 3-5 minutes.
3. Mix in hot pasta water and add fresh basil.
4. Toss in pasta to coat the noodles in the pasta sauce. Serve immediately and enjoy!