

Zucchini “Zoodle” Pasta

4 servings

Ingredients	Price per Ingredient:	Price per recipe:	Price per serving:
3 - Zucchini (medium)	\$0.81 / per zucchini	\$2.43	\$0.61
1 TSP - Extra Virgin Olive Oil	\$3.94 / 17oz bottle	\$0.37	\$0.09
2 Cloves - Garlic (minced)	\$1.80 / 3 bulbs	\$0.12	\$0.03
1 Cup - Cherry Tomatoes	\$2.48 / 10oz container	\$1.30	\$0.33
1 - Yellow Onion (Small) (Diced)	\$0.37 / per onion	\$0.37	\$0.09
½ Cup - Basil Pesto	\$2.98 / 6.5oz container	\$1.70	\$0.43
TOTAL:	\$14.00	\$6.29	\$1.58

*Prices based on Walmart.com

Directions:

1. Add olive oil to a skillet over medium heat. Add yellow onion and cook until soft, about 4 minutes. Add garlic and tomatoes to skillet. Cook until soft and tomatoes are blistering.
2. Using zoodler or julienne peeler, create your zoodles. Add to skillet with other vegetables and sauté for about 5 minutes.
3. Combine zoodle pasta with pesto and stir to coat.