



Spider Demo Kitchen

Zucchini “Noodles” with Parmesan and Burst Cherry Tomatoes

yield: 2 servings

Ingredients:

- 3 medium Zucchini
- 2 TBSP Olive oil
- Salt and pepper
- 1/4 cup Parmesan, grated
- For tomatoes:
- 1 TBSP Olive oil
- 1 pint Cherry tomatoes
- 3 cloves Garlic, peeled & smashed

Instructions:

1. **Using a spiralizer:** trim top and bottom of zucchini, secure the zucchini between the blade and teeth of spiralizer. Turn handle and make noodles!
2. **Using a vegetable peeler:** carefully peel zucchini lengthwise, top to bottom, into thin strips with the peeler.
3. Heat 2 TBSP olive oil in another sauté pan over medium heat, add zucchini and cook for 1-2 minutes until just warmed through. Do not over cook! Set on serving platter and set aside.
4. In the same sauté pan, heat 1 TBSP olive oil over medium heat. Add tomatoes and garlic, cook until tomatoes just begin to burst and release juice. Season with salt and pepper. Spoon tomatoes over zucchini noodles. Garnish with parmesan.



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