

Tim Farmer's Country Kitchen

ZUCCHINI NOODLE PASTA

*3 tablespoons olive oil
3 garlic cloves, chopped
½ shallot, chopped
Dash red pepper flakes
Salt and pepper
4-5 zucchini, julienne shredded
2 medium tomatoes, chopped
Fresh basil and oregano
½ cup shredded parmesan cheese + more for topping*



Heat oil in skillet and add in garlic, shallot, red pepper flakes, salt and pepper. Stir until shallot is soft. Add in zucchini “noodles” and cook 5-7 minutes. Add in chopped tomatoes, basil and oregano. Stir to combine. Add in parmesan cheese and stir. Remove from pan and leave liquid in pan. If desired, add cornstarch/water mixture to thicken up remaining liquid and pour over pasta. Top with more cheese and serve.

www.timfarmerscountrykitchen.com