



Zucchini Spirals with Tomatoes and Herbs

So many zucchinis, here's another recipe to help work through that pile in your garden! Adding cherry tomatoes and fresh herbs makes a light, flavorful dish perfect for summer night dinner.

Active Time: 10 minutes

Total Time: 15 minutes

Serves: 4

Ingredients:

6 medium zucchini, or 3 large ones (put through a pasta spiral)

1 cup cherry tomatoes

¼ cup sliced yellow onion

1 garlic clove, finely chopped

1 tablespoon of each fresh herb (Basil, Parsley & Nasturtium leaves or use any fresh combo you like)

2 Tablespoons *HH Herbs de Moraga Olive Oil* (or herb infused olive oil like Rosemary or Basil)

1 teaspoon *HH Lemon & Marigold Seasoning Salt* (or sea salt)

1. Use a spiral machine to make “pasta” out of the zucchini. Set aside.
2. Heat olive oil in large skillet over medium high heat.
3. Add the onion, stir and sauté for 2 minutes.
4. Add zucchini and stir for 2 minutes.
5. Add tomatoes, garlic and salt and continue to stir while everything incorporates together.
6. Be careful not to over cook the zucchini, it will get mushy.
7. Add edible flower garnish like nasturtium or calendula flowers.
8. Serve immediately.

Hollie's Notes:

Sprinkle parmigiana cheese on top

Add tomato marinara sauce for more of a spaghetti-like dish

Add sliced chicken, salmon or meatballs for more protein

Substitute squash for zucchini

Add a splash of white wine or teaspoon of Dijon mustard for richer sauce

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