

Green Goddess Noodles

Light and fresh yet still filling and hearty in their own way, these zoodles are the perfect addition to a summer lunch or dinner. The Green Goddess pesto is creamy and packed with all the herbaceous flavors, and the bright citrus and warm peppercorn lift the flavor to new heights, from the Lemon Pepper Infused Olive Oil. Enjoy while the zucchini are overflowing from the garden!

Serves 4

- ½ cup basil leaves, lightly packed
- ½ cup arugula, lightly packed
- ½ cup spinach, lightly packed
- 1 garlic clove, chopped
- ¼ cup walnuts
- ½ avocado, mashed
- ¼ cup Basil infused olive oil
- ¼ cup Lemon Pepper infused olive oil
- ½ cup Parmesan cheese, grated
- Sea salt to taste
- 3 large zucchinis, spiralized (about 2lbs total)

In a food processor, add basil, arugula, spinach, garlic, walnuts, and avocado. Pulse until it reaches a smooth consistency. Add in the oil and two tablespoons of water. Blend to combine; if too thick, add another tablespoon of water to reach the desired consistency.

Transfer to a large bowl and stir in the cheese. Taste for seasoning and add a pinch of sea salt if desired.

Toss zucchini noodles in Green Goddess Pesto and serve with a generous drizzle of olive oil and Parmesan cheese.