

Simple Lemon Garlic Zucchini Pasta

Serves 2



Ingredients

- 2 tablespoons olive oil
- 2 cloves garlic
- 5 cups zucchini, thick spiral sliced (2- 3 zucchini)
- 1 $\frac{3}{4}$ cup white beans, or a 15-oz can, rinsed
- 2 tablespoons lemon juice (about 1 lemon)
- $\frac{1}{2}$ teaspoon lemon zest
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper

Directions

1. Heat oil in a large skillet over medium heat. Add garlic and cook until fragrant, about 30 seconds.
2. Add zucchini and beans and cook for one minute or until just tender, stirring often. Remove from heat. Add lemon juice, lemon zest, salt and pepper. Serve immediately.

Recipe from Spiralize This cooking class, Spring 2017