

Zucchini Noodles with Hungarian Hot Peppers

Chef Jenn Magrey

Ledyard Farmers Market

Featuring:

Zucchini from Smith Acres

Hungarian Hot Peppers from LoPresti Farm

1 tablespoon olive oil

2 zucchini – sliced into thin ribbons (use a mandolin or vegetable peeler) about 6 cups

1/2 Hungarian Hot Pepper – small dice

2 chopped tomatoes

Juice from 1 lemon

2 cloves garlic

Salt and pepper to taste

2 tablespoons butter

Heat a large sauté pan over medium high heat.

Add the oil

Toss in the zucchini, peppers, tomatoes, garlic and lemon juice. Sauté it until the zucchini is to desired texture/doneness – about 6-8 minutes.

Add the butter and salt and pepper.

Great as a side dish or tossed with pasta!