

Zucchini Noodles Marinara

Makes 6 servings

Marinara ingredients:

- ♦ 2 tomatoes, seeded and chopped
- ♦ 1 cup sun-dried tomatoes, packed in olive oil
- ♦ 1 red bell pepper, chopped
- ♦ 1/4 cup extra virgin olive oil
- ♦ 2 cloves garlic, crushed
- ♦ 1/2 teaspoon sea salt, or to taste
- ♦ Dash cayenne
- ♦ Dash fresh ground black pepper
- ♦ 2 teaspoons dried basil
- ♦ 1 teaspoon dried basil

Noodle Ingredients:

- ♦ 6 medium zucchini, peeled

Place all the ingredients for the Marinara Sauce in a food processor fitted with the S blade and process until smooth. Stored in a sealed container in the refrigerator, Marinara Sauce will keep for three days. To transform the zucchini into noodles, use a vegetable peeler and peel the zucchini into ribbons on all sides until you reach the core. Alternatively, use a vegetable spiral slicer to create angel hair pasta. Toss the zucchini noodles with enough marinara sauce to coat well and serve immediately. Serve with extra Marinara sauce on the side.

This marinara sauce tastes like the original. Your family and friends will think it slow-simmered on the stove for hours.

NOTES: