

SPICY ZUCCHINI PASTA WITH PESTO

(Serves 4)

2 tablespoons olive oil
2 bell peppers, chopped
2 leeks, chopped finely
1 pint of cherry tomatoes, halved
8 slices of hard salami, sliced into strips
1/2 teaspoon red pepper flakes
Salt and pepper
3-4 zucchini, spiralized
Parmesan for garnish
Homemade Pesto for garnish (see p. 175)

Heat olive oil in a large sauté pan on medium high heat. Add bell peppers and sauté until softened. Add leeks, cherry tomatoes, and salami and sauté until softened. Leeks will be almost caramelized. Sprinkle in red pepper flakes and season with salt and pepper.

Gently fold in the zucchini, tossing to coat with sautéed mixture. Season again with salt and pepper. Cover and cook for another 10-15 minutes, until zucchini is steamed through. Season once again with salt and pepper if necessary. Toss zucchini pasta once more before serving, garnish with fresh parmesan and a dollop of Homemade Pesto.

