



Zucchini Pasta with Marinara Sauce

Summer is here, and what better time to make a cold veggie dish with tasty homemade sauce? This recipe for zucchini pasta is very fast and easy to make. I recommend cutting the zucchini with a spiral slicer to achieve a more interesting shape, but slicing the zucchinis length-wise is great too. Your friends will love this!

Ingredients

- 2 zucchinis
- 2 red bell peppers, chopped
- 2 tomatoes, chopped
- 2 sun-dried tomatoes (preferably oil-packed)
- 1 clove garlic, pressed
- Basil to taste
- Oregano to taste
- Salt to taste
- 3 oz olive oil
- A pinch of cayenne powder
- A pinch of ground black pepper
- 1 chopped basil leaf

Preparation Process

Cut the zucchini into thin noodles using a vegetable spiral slicer, or by peeling down the sides of the zucchini and place in a medium-sized bowl

Add the peppers, tomatoes, sun-dried tomatoes, garlic, basil, oregano, salt, olive oil, cayenne and black pepper to a food processor and process the ingredients until thoroughly combined

Pour the sauce over the zucchini noodles and serve immediately with a garnish of chopped basil.

If you want to watch the video again. Click [here](#)