



## **Zucchini “Pasta” with Fresh Tomato Marinara (Raw)**

This is a fairly easy dish to make. Perfect for the summer when the tomatoes are grown locally and so delicious.

2 servings

### **Sauce**

2 cups grape or plum tomatoes

½ medjool date soaked if dry and chopped

1 tsp thyme

½ tsp oregano

½ cup extra virgin olive oil

½ tsp celtic sea salt or to taste

1 clove garlic chopped

Pinch of cayenne pepper

### **“Noodles”**

3 zucchini cut into “noodles” with a julienne tool or mandolin (about 6 cups)

1/4 cup chopped black olives sliced a few reserved whole for garnish

4 sundried tomatoes soaked until soft and thinly sliced

1 cup packed fresh basil leaves cut into fine ribbons

- Blend sauce ingredients until smooth to make the Marinara sauce, taste for seasoning
- Make noodles using the julienne tool or mandolin. Set aside in a bowl.
- Stack a few basil leaves on top of one another. Roll up and finely slice to make ribbons. Continue on with the rest of the basil saving a few leaves whole for the garnish
- Add the basil ribbons, sun dried tomatoes and chopped olives to the zucchini noodles
- Pour half of the sauce onto the zucchini noodles mix and toss
- To serve pour some sauce around the outside of the plates, put zucchini "pasta" in the middle top with whole basil and a few whole olives

The sauce will keep for 2-3 days in the refrigerator.