

Pesto Zucchini Fettuccine

Fresh, light, delicious.... and gluten-free!

Ingredients

4 zucchini or yellow squash
Sea salt & black pepper to taste

Pesto

½ cup macadamia nuts
1 bunch cilantro, rinsed
1 clove garlic
½ cup extra-virgin olive oil or macadamia nut oil
Sea salt & black pepper to taste

Make the pesto first. Combine the macadamia nuts, cilantro, garlic, extra-virgin olive oil, sea salt, and black pepper in a food processor, and blend until smooth.

Place a steamer basket in a large sauce pot, and boil about an inch of water. While the water is heating, cut each end off 4 zucchini. Run a julienne or regular vegetable peeler along each squash stem to stem until you reach the center, seedy part. Steam the squash for about 3-5 minutes.

Place steamed squash into a mixing bowl with the pesto and fold until well combined.

