

Pesto Zoodles

Ingredients

- 1 Tablespoon olive oil
- 4 small zucchini
- 1 Packet of noodles
- 1/2 cup drained and rinsed chickpeas
- 3 tablespoons pesto, or to taste
- Salt and ground black pepper to taste
- 2 tablespoons grated cheese
- 1 Garlic clove

Method

1. Cross chop the garlic, cut the end of each side of the zucchini then spiralize.
2. Break the noodles then put in a bowl of hot water to loosen.
3. Rinse the chickpeas and grate the cheese.
4. Heat olive oil in a skillet over medium heat add garlic and zucchini cook until tender about 8 minutes.
5. Stir Chickpeas, drained noodles and pesto into zucchini, lower heat to medium-low. Cook and stir until chickpeas and noodles are warm and zucchini is evenly coated, about 5 minutes; season with salt and pepper.
6. Transfer zucchini mixture to serving bowls and top with Cheddar cheese.