

## Zucchini Ribbons with Lemon, Garlic, and Red Pepper

### INGREDIENTS

- 2 tablespoons olive oil
- 2–3 large cloves of garlic
- 1/4 teaspoon chili flakes, adjust to taste
- 2–3 medium zucchini, ribboned with a peeler
- Zest of 1 lemon
- 1/4–1/2 teaspoon kosher salt, more to taste
- A squeeze of lemon juice
- Black pepper to taste



Top with basil ribbons, cherry tomatoes, feta or pecorino and toasted nuts if desired!

### INSTRUCTIONS

1. Saute' garlic and red pepper flakes for 1 minute on medium heat until just softening.
2. Add zucchini ribbons and cook 1-2 minutes more until just slightly wilted.
3. Toss in zest and kosher salt. Mix gently.
4. Add a squeeze of lemon juice and a few grinds of black pepper.
5. Optional garnish suggestions: basil, cherry tomatoes, feta, pecorino, pine\_nuts, or toasted nuts