



## Zucchini Noodles with Pesto

By Chef Veera Gaul, Ph.D.



### Ingredients

2 medium zucchini, julienned thin, or spiralized  
3 slices bacon, chopped (optional) \*\*  
¼ cup green onions cut into 1-inch pieces  
1 cup broccoli florets  
1 cup cherry tomatoes  
2-3 tablespoons Oil & Vinegar [Pesto alla Genovese](#) \*  
Oil & Vinegar [Basil EVOO](#) \*  
Salt & Pepper to taste  
Fresh Parmesan cheese for garnish (optional) \*\*

### Preparation

Cook bacon in a skillet over medium heat until crisp. Remove onto a stack of paper towels to drain. Drain off any excess fat leaving about 1 tablespoon in the skillet.

Return the pan to the heat, add a little Basil EVOO if needed, then add the green onions, and broccoli. Cook 3-5 minutes until crisp tender.

Add zucchini, cherry tomatoes and 2 tablespoons Pesto alla Genovese. Stir to combine all ingredients. Taste, and add more pesto if needed. 2-3 minutes is all you need.

Serve topped with bacon crumbles and shaved parmesan cheese (if using)

Total time: 20 minutes

Serves 2

## Notes

\* The [Basil EVOO](#) adds another layer of basil flavor but you can also use a plain EVOO instead. I LOVE the [Pesto alla Genovese](#), but feel free to make your own home-made pesto or use another store-bought brand. Just remember the better the ingredients, the healthier and tastier the outcome/dish.

If you would like, you can also email me for a home-made recipe for Basil Pesto.

\*\* You can easily eliminate both the bacon and the cheese to make this vegan – it still tastes absolutely delicious!

Categories: Vegetarian-Option, Vegan-Option, Gluten-Free, Dairy-Free, Zoodles, Zucchini Noodles, Pesto, Pesto alla Genovese, Basil EVOO, Broccoli, Cherry Tomatoes, Bacon, Mediterranean Diet, Week Night Dinner, 30 Minute Meal, Plant-Based