# Zesty Zucchini Noodles with Basil Pesto

*Light and low-carb zucchini noodles tossed in fresh basil pesto and toasted pine nuts, perfect for a quick, nutritious meal.*

**Servings:** 2 **Time:** 20 minutes

## Ingredients

- 2 medium zucchinis (about 14 oz total), spiralized
- 1 cup fresh basil leaves
- 1/4 cup pine nuts, plus 1 tbsp for garnish
- 1/3 cup grated Parmesan cheese
- 1/3 cup extra virgin olive oil
- 2 cloves garlic
- Salt to taste
- Freshly ground black pepper to taste
- 1 tbsp lemon juice

## Instructions

1. Toast 1/4 cup pine nuts in a dry skillet over medium heat until golden, about 3-4 minutes. Set aside to cool.
2. In a food processor or blender, combine basil leaves, toasted pine nuts, Parmesan cheese, garlic, lemon juice, salt, and pepper.
3. With the processor running, slowly add olive oil until the pesto reaches a smooth consistency.
4. Heat a large skillet over medium heat. Add spiralized zucchini noodles and sauté for 2-3 minutes until just tender but not mushy.
5. Remove skillet from heat and toss zucchini noodles with pesto until evenly coated.
6. Serve immediately, garnished with remaining pine nuts and extra Parmesan if desired.

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