

# Herbal Legacy Recipes

## Pasta Puttanesca

### INGREDIENTS:

#### NOODLES

- 2 large Zucchini

#### SAUCE

- 2 large, fresh tomatoes
- 6 sundried tomatoes
- 12 Kalamata olives
- 2 cloves garlic
- ¼ tsp. crushed red pepper flakes
- 2 Tbsp. olive oil (cold-pressed & extra virgin)



### DIRECTIONS:

#### EASY FETTUCINI NOODLES

Use a vegetable peeler to remove the outer dark peel of the zucchini and set those strips aside or compost them. Using long strokes with the peeler, make thin slices of the zucchini until you get down to the core. The slices are your raw, gluten-free fettuccine noodles!

#### SAUCE

Place all ingredients in a food processor and pulse, or chop by hand.

Drizzle olive oil over noodles.

Top the noodles with the sauce. Serve & Enjoy!

Recipe from <http://www.jennanorwood.com/>

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