



Ingredients 2 Portions

♦ = Kotányi Produkte

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|---------|-----------------------|
| 2 | Zucchini |
| 3 tbsp. | Olive oil |
| 60 g | Cherry tomatoes |
| 1 | Handful of arugula |
| 2 tbsp. | Parmesan shavings |
| 2 tbsp. | ♦ Tuscan Herbs |
| 1 pinch | ♦ Sea Salt, Coarse |
| 1 pinch | ♦ Pepper Black, Whole |

Zoodles with Cherry Tomatoes and Arugula

🕒 20–30 Min ♡ ♡ ♡

Preparation

- 1 Spiralize the zucchini and put to one side.
- 2 Heat the olive oil in a pan and fry the cherry tomatoes until they start to break down and go soft.
- 3 Stir in the Tuscan Herbs, continue to fry and season to taste with sea salt and ground pepper.
- 4 Add the zoodles to the pan, mix with the tomatoes and stir briefly.
- 5 Serve the spaghetti on plates, top with the arugula and sprinkle over the Parmesan.

