**Mediterranean Zucchini Noodle Pasta**

**Vegetarian**

This healthy meal is refreshing and flavorful, great for any time of the year. The addition of tomatoes, artichokes, and olives is inspired by Mediterranean flavors. A zesty herb dressing ties all of the separate ingredients together. The zucchini noodles can either be enjoyed raw or quickly sautéed in a skillet on the stove.

**Ingredients:**

2 large zucchini

1/2 cup cherry tomatoes, halved

1/2 cup artichoke hearts, quartered

1/4 cup pitted black olives, sliced

2 tbsp extra virgin olive oil

Zest of 1/2 lemon

Juice of 1/2 lemon

2 tsp apple cider vinegar

3 cloves garlic, minced

1 tbsp fresh parsley, chopped

1/4 tsp salt

2 tbsp pine nuts, roasted

**Directions:**

1. Use a julienne peeler to slice the zucchini into noodles, stopping when you reach the seeds. Place into a large bowl and add the tomatoes, artichokes, and olives. Toss to combine.

2. In a separate bowl, whisk together the olive oil, lemon zest, lemon juice, vinegar, garlic, parsley, and salt. Adjust salt to taste. Pour over the zucchini noodles and toss well to coat. Serve topped with pine nuts.

