

# Zucchini Noodles Marinara

*Makes 4 servings*

## *Marinara ingredients:*

- 2 tomatoes, chopped
- 1 cup sun-dried tomatoes, soaked 2-4 hours, drained, and chopped
- 1 red bell pepper, chopped
- ¼ cup finely minced red onion
- ¼ cup extra virgin olive oil
- 2 cloves garlic, crushed
- ½ teaspoon sea salt, or to taste
- Dash cayenne
- Dash fresh ground black pepper
- 2 tablespoons minced fresh basil or 2 teaspoons dried
- 1 tablespoon minced fresh oregano or 1 teaspoon dried

## *Noodle Ingredients:*

- 4 medium zucchini, peeled and cut in half

Place all the ingredients for the Marinara Sauce in a food processor fitted with the S blade and process until smooth. Stored in a sealed container in the refrigerator, Marinara Sauce will keep for three days.

Transform the zucchini into noodles using a vegetable peeler or spiral slicer. Toss the zucchini noodles with enough marinara sauce to coat well and serve immediately. Serve with extra Marinara sauce on the side.