

## ZUCCHINI PASTA WITH CILANTRO-CASHEW PESTO

*(adapted from Martyna's recipe at [Wholesome Cook](#))*

*for the pesto:*

2 bunches fresh cilantro leaves, chopped

1 Serrano chile, seeded and minced

¼ cup raw cashews

1/4 cup grated Parmesan cheese

1/4 cup grape seed oil

½ tsp salt

freshly ground black pepper to taste

zest of 1/2 lemon

squeeze of lemon juice

*for the "pasta":*

enough zucchini to make a large bowl of strands

Make the pesto by adding the cilantro, chile, cashews, and cheese to the bowl of a food processor. Process until a paste forms. Add grape seed oil until you achieve a consistency you like. I tend to add a lot less oil than most recipes call for. Adjust to your taste.

Process until smooth, season with salt, pepper, the lemon zest, and juice. Process again. Reserve.

Cook the zucchini by placing the strands in boiling water for 20 seconds, drain well, incorporate with the pesto and serve. Alternatively, you stir-fry the zucchini quickly in a small amount of olive oil, then mix with the pesto.

Sprinkle roasted cashews, and serve.