

# Papa Vince Recipe

## Spaghetti Zucchini

*with Garlic*

Preparation: 15 minutes; Active Time: 15 min; Servings: about 4

### **Ingredients:**

- 4 medium size zucchini
- 4 garlic cloves
- 4 tbsp Papa Vince Extra Virgin Olive Oil (EVOO)
- Papa Vince Sea Salt to taste
- Black pepper to taste

### **Preparation:**

1. Make the zucchini spaghetti noodles using the Papa Vince Peeler.
2. Using a low heat, pour a spoon of Papa Vince EVOO in a frying pan.
3. Grate the garlic clove into a paste right into the pan using the Papa Vince Garlic Peeler .
4. When the garlic has become golden brown, add the zucchini spaghetti.
5. Cook on low heat for about 3 minutes until the zucchini reaches your desired consistency. We personally prefer "AL DENTE", nice and crunchy SERVE & ENJOY!!