**We?ve reached the end of our Vegetarian Alphabet experiment. It?s been fun, but we?re happy to move on now?.. So - ?Z? was ?Zucchini Noodles?**

**Ingredients:-**

2 Large Courgettes ( Zucchini )
½ a Red Onion, finely Sliced
2 Spring Onions, sliced
6 Cherry Tomatoes, halved
2 Cloves of Garlic, minced
1/ a Lemon
A dash of Soy Sauce
6 to 8 Basil Leaves
Olive Oil
Grated Italian style hard Cheese to garnish
Salt & Pepper

**Method:-**

(1) With a Potato peeler shave the Courgettes into ribbons and then cut into NoodlesThe strong Mediterranean and Basil flavours made this fresh and reminiscent of a very chunky Basil Pesto. A really tasty side.
(2) Place in a bowl and sprinkle with Salt to release the water.
(3) Leave for 30 minutes and then dry on Kitchen Paper.
(4) In a pan add the Olive Oil and from the Onion until translucent.

(5) Add the Garlic, Soy Sauce and season with Salt & Pepper.
(6) Add the Spring Onions, Tomatoes and Basil Leaves.
(7) Stir for a few Minutes.
(8) Add the Noodles and stir gently with tongs.
(9) Add a squeeze of Lemon and garnish with the grated Cheese.

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