

Angelic Pasta

submitted by wispbarbel



Per serving: 227 Calories • 35.4g Carbs (5.6g Fiber) • 6.4g Fat • 8.9g Protein

Ingredients

Ingredients scaled to: 6 serving

- 1 dash **Pepper** (0.10 grams)
- 3 medium whole (2-3/5" dia) **Tomatoes** (369 grams)
- 1 dash **Salt** (0.40 grams)
- 1 tbsp **Garlic** (8.5 grams)
- 8 oz **Pasta** (227 grams)
- 1 tbsp **Olive oil** (13.5 grams)
- 4 oz **Mozzarella cheese** (113 grams)
- 12 leaf, whole **Basil** (6 grams)
- 2 medium **Zucchini** (392 grams)

Directions

Directions are based on the original recipe of 6 servings

1. Chop tomatoes. Slice zucchini. Shred mozzarella. Crush garlic.
2. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
3. Meanwhile, heat a medium skillet over medium heat. Pour in oil and saute garlic until golden. Stir in zucchini, salt and pepper. Saute 2 minutes, then mix in tomato and cook a few minutes more. Chop basil and add to vegetables right before mixing with pasta.
4. Combine pasta and vegetables. Serve topped with mozzarella.