



## STONEWALL KITCHEN

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### Pesto Ribbon Vegetables

#### Ingredients:

- 2 medium zucchini
- 2 medium yellow squash
- 4 large carrots
- 2 Tablespoons olive oil
- 2 Tablespoons water
- 1/4 cup Stonewall Kitchen Basil Pesto
- 1/2 teaspoon fresh lemon zest
- Salt and pepper to taste

#### Directions:

1. With a vegetable peeler run the blade down the side of the zucchini, yellow squash and carrots the full length of the vegetable to form “ribbons”. Once you get to the seed or core of the vegetable turn and continue on the other side.

2. Place vegetable ribbons in a sauté pan with the oil and water. Cook over medium-high heat until the vegetables are tender/crisp.
3. Drain and place vegetables in a serving bowl. Toss with the Basil Pesto, lemon zest and salt and pepper. Serve immediately.