

## Keto Pesto Zoodle Bowl



Satisfying low-carb zucchini noodles with vibrant homemade pesto and juicy roasted cherry tomatoes. A flavorful, healthy, and quick meal perfect for a busy weeknight. – makes about 2 servings –

### Ingredients:

2 medium zucchinis, spiralized  
1 cup cherry tomatoes  
1/4 cup fresh basil leaves  
1/4 cup pine nuts  
1/4 cup grated Parmesan cheese  
2 cloves garlic, minced  
1/4 cup olive oil  
Salt and pepper to taste  
Parmesan cheese to garnish  
cherry tomatoes for garnish

### Instruction:

1. Preheat oven to 400°F.
2. Toss cherry tomatoes with olive oil, salt, and pepper. Roast for 15 minutes.
3. In a food processor, combine basil, pine nuts, Parmesan, garlic, and olive oil. Blend until smooth.
4. In a pan, sauté zucchini noodles until tender.
5. Toss zoodles with pesto and top with roasted cherry tomatoes and more parmesan cheese.
6. Serve and enjoy!

Recipe Written by: Chef Linda Galyean

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For more delightful recipes like this one, please refer to the cookbook mentioned below. Additionally, consider hiring Chef Linda for personalized menu creations tailored to your preferences. For more information, please follow the links provided.



[Recipe from: Beyond Keto Diet: Almost Keto Meal Planning Made Easy: A Step-By-Step Guide To Shedding Pounds](#)