

Zucchini "Noodles" with Fresh Tomatoes and Herbs

- 2 pounds medium zucchini (about 4)
- 2 tablespoons extra-virgin olive oil
- 2 cloves minced garlic
- 1 1/2 cups fresh tomatoes, diced
- 1/4 cup chopped fresh herbs (use a combination such as basil, thyme, oregano, chives, parsley)
- Salt and Pepper to taste
- Grated Parmesan cheese

Trim the ends off the zucchini. Use a mandolin (or knife) to slice the zucchini lengthwise into very thin strips. Discard the center seedy pieces and separate the slices.

Warm the olive oil in a large skillet over high heat. Add the garlic, and cook until fragrant, being careful not to burn. Add the zucchini and toss until just barely wilted, about 3 minutes. Add the tomatoes and bring to simmer while tossing. Remove from heat and add chopped fresh herbs and toss again. Season with salt and pepper, to taste. Divide the zucchini noodles onto plates and sprinkle with Parmesan cheese. Serve immediately.

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