Pomì
O Così. O Pomì.

Zucchini Noodles with Creamy Tomato Basil Sauce



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Cloves of garlic, chopped: 3
- Fresh basil leaves: 2 sprigs
- Heavy cream: 1/4 cup
- Kosher salt: 2 tsp
- Olive oil: 3 tbsp
- Pomì Double Concentrated Tomato Paste: 1 tbsp
- Red chili flakes: 1 tsp
- Spiralized zucchini noodles: 3 cups

Preparation

Late to the zoodle train? No worries! Zucchini noodles are the perfect low-carb pasta substitute that still taste like true Italian cuisine when tossed in a creamy Pomì Tomato Sauce. Our chunky Chopped Tomatoes are juicy bites of Italian freshness that create the creamiest sauce. Don't believe us? Grab a box of Pomì Chopped Tomatoes and recreate this recipe for yourself!

Directions:

1. Heat 1 tbsp olive oil in a large saute pan over medium high heat. When the oil is shimmering, add the zucchini noodles and a pinch of salt and saute for 2-3 minutes until softened to al dente. Remove noodles from the pan and set aside while you make the sauce.
2. Wipe excess water out of the skillet and return the pan to the heat. Heat the remaining 2 tbsp of olive oil over low heat. Add the garlic and chili flake to the pan and cook for 1-2 minutes, until garlic is fragrant. Add Pomì Double Concentrated Tomato Paste and use the back of the spoon to stir it into the garlic. Cook for another minute until tomato paste is a dark brick red in color.
3. Add Pomì Chopped Tomatoes to the skillet, along with 1 ½ tsp of salt. Place on sprig of basil into the sauce and reduce heat until sauce has reached a low simmer. Cook for 15 minutes.
4. Remove the basil sprig from the sauce, and stir in heavy cream. Chop the remaining basil leaves and stir them into the sauce. Add the reserved zucchini noodles and toss to combine. Serve immediately.

For this recipe we used:

None 13.8 oz

