

MEG'S GARLIC SCAPE WITH SQUASH FETTUCINE

NAME OF DISH

INGREDIENTS

Handful of fresh garlic scape
Lemon juice and zest
1/4 cup of olive oil
Salt, pepper, and smoke paprika
2 summer squash
1 onion, chopped
2 cloves of garlic
2 Tablespoons of Butter
Cherry Tomatoes, 1/2 pound, halved
1 cup of cooked chickpeas or pine nuts



Image from melarosa.co.uk

INSTRUCTIONS

1. Add garlic scape, garlic cloves, olive oil, and pine nut or chickpeas into food processor for the pesto sauce. Store in fridge until ready to use.
2. Peel squash to look like noodles
3. Add 2 TBS of butter into pan on medium heat, add chopped onions, cook until clear, add squash noodles and a pinch of lemon juice/zest until cooked through
4. Add cherry tomatoes until heated through plus pinch of salt, pepper, and paprika

VISIT BCOC.ORG FOR MORE RECIPES!