

Zucchini Spaghetti

I've been fascinated by the new trend of making thin spaghetti like strips of vegetables. I went and bought a hand held device and I love it!! This one uses a Spanish cheese with it.



***Zucchini
Spaghetti***



What you need:

- 3 medium zucchini squash
- 1 teaspoon flaked sea salt
- 2 teaspoons olive oil
- 2 teaspoons of butter
- 2-3 Tablespoons grated manchego cheese

How to Do it:

Using a tool to create strips of vegetables, cut all three squash.



The tool I used was an inexpensive hand-held manual tool. It's small, but did the trick! There are a lot of options available.



Place the salt in a large bowl and add ice cold water to the bowl. Add the squash to the bowl for about 10 minutes or until ready to use.



Place the olive oil in a hot skillet. Sauté on medium-low,

turning with tongs frequently, until squash starts to soften, then add the butter and toss until it is fully melted.

Serve with grated cheese over the top.



Goes great with [Spanish pork chops](#) and [Spanish style corn](#) on the cob!



Serves 4

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Below are some of the items we used to create this recipe!

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