

Garlic Courgette Noodles & Tomato Pasta

Serves 4

4 cups (220g) brown rice pasta, cooked

2 medium courgettes, spiralized

1 tbsp. olive oil

1 cup (150g) cherry tomatoes, halved

2 cloves garlic, crushed

1 tsp. smoked paprika chilli flakes, to taste

2 tsp. parsley dried

4 tbsp. vegan parmesan, grated (optional)

What you need to do

- 1. Cook the pasta according to instructions on the packaging.
- 2. Heat olive oil over medium heat in a pan and sauté the courgette and cherry tomatoes for 2-3 minutes. Season with salt and pepper, add in the crushed garlic and cook for another 2 minutes.
- 3. Add in the cooked pasta and mix well—season with smoked paprika and chilli flakes.
- 4. Divide between bowls and top with vegan parmesan cheese and dried parsley.



GF	MP	V	Q				
Prep			Cook		Kcal	Fats(g)	

Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
5 mins	10 mins	276	7	48	8

^{*}Nutrition per serving

