

## **Pesto Zucchini Noodles**

- 2 medium zucchini (4 cups noodles)
  - 1 large yellow squash (3 cups noodles)
  - 4 pre-cooked chicken sausages, sliced into half-circles
  - 5 tbsp basil pesto
  - 1/4 tsp salt
  - 1/4 tsp ground pepper
1. Cut the ends off of the zucchini and yellow squash. Run the zucchini and squash through the skinniest blade on the spiralizer to produce noodles. Place them in a large serving bowl.
  2. Preheat a large skillet to medium-high heat. Add the sausage and cook, stirring occasionally, until browned and heated through.
  3. Add the zoodles, pesto, salt and pepper to the skillet with the sausage and toss to coat. Toss around a few minutes until zoodles are cooked, yet still firm.