

Zucchinni Spaghetti

From

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Ingredients:

4- Zucchini squash
1 lb ground beef
Cilantro (Fresh- 1 bunch)
GOYA Minced Garlic – 1 TBS
GOYA Sofrito - ½ Cup
GOYA Ground Cumin – 1 TSP
GOYA Oregano -1 TSP
GOYA Adobo – 1 TSP
GOYA Tomato Sauce - 2 eight ounce cans

Instructions:

- Brown ground beef in a skillet over medium heat, and drain grease from the pan.
- Add Garlic, Tomato Sauce, Sofrito, Cumin and Oregano to skillet and heat over medium, stirring ingredients together for about 4 minutes.
- The Zucchini (3-4) is simply cut using Spiralizer or julienne peeler. Sauté in a small amount of olive oil, salt and pepper about 3 minutes.
- Serve zucchini noodles over sauce and top with fresh cilantro and parmesan cheese.