



GREAT CAESAR'S GHOST TOMATOES & ZUCCHINI SPAGHETTI

- 1 Tbsp. **TSG Outrageously Garlic™ Blend**
- 8 oz uncooked spaghetti
- 3 Tbsp. Olive oil, divided
- 1 tsp dried basil
- ½ tsp dried oregano
- 10 oz cherry tomatoes (1-1/2 cups)
- 1 medium zucchini, thinly sliced (or ½ cup broccoli florets)
- 2 Tbsp. **TSG Great Caesar's Ghost Seasoning Blend™**

1. Add garlic to a 6-qt pot of water; bring to a boil. Cook spaghetti as package directs, adding salt to the water. When cooked, drain spaghetti and rinse with hot water; keep warm in colander.
2. Cut large cherry tomatoes in half.
3. To the empty pot, add 1 Tbsp. olive oil, basil, oregano, and zucchini. Cook over medium heat 5-7 minutes. Stir in tomatoes and cook another 5 minutes or until tomatoes are very soft and zucchini is cooked.
4. Stir in warm spaghetti and remaining 2 Tbsp. olive oil. Continue to cook and stir until spaghetti is hot.
5. Stir in 2 Tbsp. Caesar seasoning. Serve immediately sprinkled with additional Caesar seasoning, and if desired, grated Parmesan cheese.

Makes 2-3 Servings

Recipe may be doubled; use a larger pot

Main Dish