

## Zucchini zoodles with Las Terceras manchego cheese and mushrooms



### INGREDIENTS

- Las Terceras Semi-cured cheese PDO raw milk.
- Very tender zucchini.
- A few cloves of garlic.
- A piece of red pepper.
- Varied mushrooms.
- Olive oil.
- Salt.
- Black pepper.
- A spiral cutter is also needed to make the vegetable spaghetti.

### PREPARATION:

Put oil in a pan. Add in this order, the garlic cloves, the red pepper, peeled and finely cut and the chopped mushrooms.

# LAS TERCERAS

When everything is cooked, add the zucchini cut into spaghetti. Season with salt and pepper and mix lightly for flavor. They must be raw and warm.

We serve them with Las Terceras cheese.