

Zucchini “Zoodles” paired with Compton Ramato



Amoris, one of your favorite friendly faces in the Compton Tasting Room, shares her own recipe for Zucchini noodles, Zoodles, to pair with Compton Ramato wine.

Our suggested wine pairing with this recipe is our Ramato. Ramato is a fun way to enjoy Pinot Gris. Pinot Gris is fermented on the skins, aged in neutral oak, and served cellar temp like a red wine. It pairs with just about any food.

Abundant summer zucchini makes a fun alternative to wheat pasta in this Zoodles recipe.

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RECIPE PDF

Ingredients

- 2-3 medium organic zucchinis (tis the season!) spiralized OR use a peeler to get thin peeled ‘zoodles’ you can also use vermicelli, glass noodles, or shredded zucchini in a pinch.

Suggested wine pairing

[Compton Garden Series Ramato](#)



Peanut Sauce Dressing

- (This also works well with pre-made sesame ginger or similar dressing, so if you’re short on time or ingredients- a bottle from the store works in a pinch!)
- 1 inch of chopped ginger (remove skin)
- 3 cloves garlic, minced or pressed
- 1/2 cup [peanut](#) or almond butter

- 1 red bell pepper, long/thin slices
- 2 cups cabbage shredded thin
- 2 large carrots (I use a peeler to peel these into thin strips which gives the salad great texture)
- 1 cup lightly packed green onions chopped
- Chopped cilantro (optional)
- 4 celery stalks sliced thin (food processor with slice OR mandolin work well to get consistent slices)
- 1 cup cherry tomatoes slices
- 1 cup cherry tomatoes sliced into halves

- 1.5 tbsp rice wine vinegar
- 1/4 cup low-sodium soy sauce
- 2 tbsp lime juice
- 2.5 tbsp maple syrup
- 1/2 tsp red pepper flakes or up to 1 tbsp sriracha sauce (more for spicier zoodles)
- 1 tsp sesame oil
- Throw all dressing ingredients in a jar and shake well, until peanut butter has mixed in. Sometimes I use a fork to whisk it until I get the consistency I like. If you have an immersion blender, that is an easy option as well.

You can use other veggies in your fridge like bok choy, cucumber, etc. I like to make this at the end of the week to use up as many veggies as possible!

Optional but delicious topping ideas:

- chopped peanuts
- fresh Thai basil
- chili crunch (if you don't know this product, get some and try it!)
- sriracha, hot sauce of preference or red pepper flakes
- sesame seeds
- pickled jalapeños