**Tandoori Pasta Primavera**

**Ingredients**
2 medium zucchini cut into thin triangles

1 carrot cut into triangles, slightly blanched

1 red Pepper, cut into dice

1 small can chopped chick peas
1 tsp chopped Garlic
1 onion, thinly sliced
1/8 cup Scallion oil

1/8 cup Tandoori Oil
Kosher salt and freshly ground black pepper
1 tablespoon fresh Basil

1 tablespoon fresh cilantro
1 pound Spinach Fettuccini
15 cherry tomatoes, halved
 **Directions:**
In a skillet heat both oils, sauté the onions, garlic, red pepper and chick peas until tender, add the cherry tomatoes, basil and cilantro, toss with the pre boiled Fettuccini and season with salt and pepper, serve immediately

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