

LINGUINE SPINACH PESTO

Ingredients

Pesto:

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| 4 packed cups fresh spinach leaves | 1 lb. linguine, or pasta of your choice |
| 3 garlic cloves | 2 Tbsp Parmesan cheese, freshly grated |
| 2 Tbsp. pine nuts | 2 Tbsp pasta water |
| ¼ packed cup fresh basil,
or 1 ½ Tbsp dried basil | |
| 7 Tbsp extra-virgin olive oil | |
| ⅛ tsp salt | |

Directions

1. Process all pesto ingredients in blender until smooth.
2. Store in refrigerator or freeze for later use. (Recipe makes 1 ½ cups of pesto; only ½ cup needed for linguine.)
3. Cook 1 pound linguine according to package directions. Drain, saving 2 tablespoons of pasta water.
4. Mix together ½ cup of pesto, Parmesan cheese, and reserved pasta water.
5. Stir mixture into pasta.

Notes:

- Can also toss chopped fresh tomatoes from the garden into Step 4.
- Leftover pesto makes an excellent pizza topping, along with your favorite cheeses.