

Pesto and Spinach Pasta

Yields: 4 servings
Prep: 35 min

Ingredients

4 ounces fresh baby spinach
1/4 cup slivered blanched almonds
1/4 cup fresh basil leaves
2 tsp chopped fresh oregano
1 tsp chopped fresh thyme
1/4 tsp black pepper
1 large garlic clove, chopped
1 Tbsp organic vegetable broth
2 tsp fresh lemon juice
1/4 tsp salt
2 Tbsp extra virgin olive oil
1 ounce Parmigiano-Reggiano cheese,
grated and divided (about 1/4 cup)
8 ounces uncooked linguine

Directions

1. Place spinach in a microwave-safe bowl; cover bowl with plastic wrap. Microwave at HIGH 2 minutes or until spinach wilts. Remove plastic wrap; cool slightly.
2. Place spinach, almonds and next 5 ingredients (through garlic) in a food processor. Process until chopped. Add broth, juice and salt; pulse 5 times. With processor on, slowly pour oil through food chute; process until well blended. Scrape into a bowl; stir in half of cheese. Cover with plastic wrap.
3. Cook pasta according to package directions, omitting salt and fat. Drain. Toss pasta with 1/2 cup pesto. Arrange about 1 1/2 cups pasta mixture in each of 4 bowls; top each serving with 2 Tbsp remaining pesto and 1 1/2 tsp remaining cheese.