

One-Pot Spinach-Pesto Pasta *Serves 4-6*

4 cups baby spinach
2 pkgs cherry tomatoes, halved
1 cup fresh basil
½ cup toasted walnuts
6 tablespoons Extra-Virgin Olive Oil, divided
1 lemon, zested and juiced
Kosher salt, to taste
Black peppercorns, freshly ground, to taste
2 cloves garlic, thinly sliced
¼ teaspoon crushed red pepper
1-pound dried spaghetti



Instructions

1. In a food processor, combine spinach, basil, walnuts, 3 tablespoons olive oil, lemon juice, zest, and ¼ cup water, then puree until smooth. Season with salt and pepper, then set aside.
2. In a deep skillet at medium-high heat, add remaining olive oil and tomatoes. Sautee for about 3 minutes. Add garlic and crushed red pepper, stirring constantly until golden and fragrant, about 2 minutes. Add pasta, 5 cups water and a large pinch of salt. Bring to a simmer and cook until the pasta is al dente and the water has reduced into a thick sauce, 13-15 minutes.
3. Remove from the heat and stir in the spinach pesto. Adjust seasoning with salt and pepper, then serve

Nutrition Facts (serves 8) – 374 calories, 16.4g total fat, 49.3g carbohydrates, 9.4g protein