hazelnut green pasta



featured product:
SUPERGREENS!

try this foolproof way to make a nutty green pasta sauce with creamy consistency. an easy weeknight dinner option that goes great with your favorite pasta noodles. finish it off with lemon zest and chili flakes for a real kick.

ingredients

4 servings

1 lb of your favorite long pasta (spaghetti, linguini, angel hair, chiatara, etc)
7 cups organicgirl **SUPERGREENS!**!
1?2 cup flat leaf parsley
2-3 cloves garlic
1 cup pasta water
1?2 cup parmesan cheese, grated
1?4 cup hazelnuts, skins removed
1 lemon, zest reserved and juiced
3 tsp salt
pinch ground pepper
optional chili flakes for garnish

directions

1. bring a large pot of salted water to boil
2. add the hazelnuts and boil for 5 minutes
3. add SUPERGREENS! to the water with hazelnuts; cook for 3-5 minutes
4. reserve 2 cups of pasta water
5. remove the greens and nuts with a slotted spoon or spider strainer and add to a blender with parsley, garlic, parm, lemon juice, salt and pepper.
6. add pasta water in small increments and blend on high until you reach a velvety sauce consistency.
7. cook pasta based on packaging directions
8. toss together cooked pasta and sauce. garnish with lemon zest, chopped hazelnuts and chili flakes.

nutrition

calories per serving- 299
fat per serving- 9g
cholesterol per serving- 11mg?
sodium per serving- 2022mg?
carbohydrates per serving- 42g?
total sugar per serving- 1.7g?
protein per serving- 13g