spinach pesto pasta

featured product:
baby spinach

give your other noodles something to be envious about with our good clean green pesto pasta.

as easy as 1, 2, 3 (and garnish!)—this vibrant dish is not only flavorful, but it packs in all the fresh nutrients from our baby spinach. what better way to "hide your veggies" than making them a feature of the dish?!

ingredients

1 clamshell **organicgirl baby spinach**
? cup fresh basil
¼ cup pine nuts
¼ cup parmesan
3 tablespoons olive oil
½ lemon (juiced)
2-3 tablespoons water
1 box rigatoni pasta

directions

1. bring a large pot of salted water to a boil and cook the rigatoni according to package instructions. drain and set aside.
2. in a food processor, combine the baby spinach, basil, pine nuts, parmesan, olive oil, and lemon juice. pulse until smooth, adding water as needed to reach your desired consistency.
3. in a large bowl, combine the cooked rigatoni with the spinach pesto. toss until pasta is evenly coated.
4. garnish with extra parmesan and fresh basil before serving, if desired.