

# LINGUINI WITH SPINACH & ALMOND PESTO

## INGREDIENTS

- 1 C Almonds (slivered) (divided)
- 6 oz Spinach (fresh)
- 1 C Basil (fresh)
- 3 cloves Garlic (peeled)
- 1/3 C Parmesan cheese **OR** Vegan Parmesan cheese
- 3/4 C Vegetable broth (low-sodium)
- 1/4 C Olive oil (extra virgin)
- 2 T Lemon juice
- 1 t Lemon zest
- Salt & pepper (to taste)
- 1lb Linguini
- 1 C Tomatoes (cherry) (halved)



## DIRECTIONS

- 1 Place almonds in a single layer in a dry saute pan over medium-heat
- 2 Toast, stirring occasionally until fragrant (3-5 minutes)
- 3 Remove from the heat & reserve 1/4 C for garnishing
- 4 In a food processor, combine spinach & basil until finely chopped
- 5 Add the remaining ingredients except the reserved almonds, linguini & tomatoes
- 6 Blend until sauce is smooth
- 7 Bring a large pot of salted water to a boil
- 8 Add the pasta & cook as the label directs
- 9 Drain the pasta into a collander
- 10 Pour sauce over the linguini & toss to coat
- 11 Top with tomatoes & reserved almonds
- 12 This pasta can be served hot or cold

