

SPINACH CHIVE PESTO PASTA

Adapted from: <http://www.myrecipes.com/recipe/spinach-chive-pesto>

Serves: 4 (Depending on how much sauce used)

INGREDIENTS:

For the sauce:

- 3 cup baby spinach leaves
- 3/4 cup Parmesan cheese
- 6 tablespoons extra-virgin olive oil
- 6 teaspoons fresh lemon juice
- 3/4 teaspoon salt
- 3 garlic clove, chopped
- 3 (1-ounce) package fresh chives, chopped (about 3/4 cup)

For the pasta:

- Spinach-chive pesto
- 1 lb. pasta of choice



MATERIALS NEEDED:

- Knife
- Cutting Board
- Food Processor/Blender
- Measuring Spoons
- Large Pot
- Optional: Ice Cube Tray

INSTRUCTIONS:

1. Bring a large pot of water to boil on high heat.
2. Add the pasta and cook until tender but still firm to the bite. Stir occasionally.
3. While pasta is cooking, blend all the ingredients for the sauce in the food processor.
4. Combine sauce & pasta together.
5. Optional: Sauce can be poured into ice cube trays to freeze for future use.

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