

Lemon Garlic Spinach Pesto with Zucchini Angel Hair Pasta

Ingredients

Spinach Pesto

2 ½ cups fresh spinach, packed
1 cup fresh basil leaves
1/3 cup sun dried tomatoes
3 Tbsp lemon juice
3 Tbsp water
3 Tbsp olive or coconut oil
2-3 cloves of garlic
½ tsp salt
½ cup walnuts

Noodles

3-4 zucchini's
1 cup cherry tomatoes, quartered

Directions

1. Ensure that all fresh produce is washed thoroughly, especially the spinach
2. Combine tomatoes, lemon juice, water, oil, garlic, walnuts and salt into a food processor or blender and puree
3. Depending on the size of your blender, add basil and spinach 1-2 cups at a time and blend until a pesto like consistency is reached, ensure not to blend too long or you will get a soup like pesto
4. Refrigerate your pesto until you are ready to serve. Pesto will keep for a week if refrigerated
5. To prepare noodles, enlist the help of a spiral slicer (available at most health food retailers) and slice 3-4 zucchini's on the angel hair setting
6. If you don't have a spiral slicer, finely julienne zucchini into the thinnest noodles you can chop.
7. When noodles are prepared combine (1/4 cup at a time) pesto and zucchini and toss until well coated. Add as much or as little pesto to your preference
8. Garnish pasta with cilantro and quartered cherry tomatoes