



## Pine Nut & Pecan Pesto Pasta with Peas

The signature basil leaves with fresh garlic, Parmesan cheese and two kinds of nuts make this green (favorite color) creamy pasta salad one to remember and cherish.

### Pine Nut & Pecan Pesto

4 ounce bag basil  
2 tablespoons pine nuts  
2 tablespoons pecans  
5 cloves garlic  
3/4 cup olive oil

3/4 cup grated Parmesan cheese  
1/2 teaspoon salt  
1/2 teaspoon pepper

Remove basil leave from stems. Put leaves in colander to wash. Drain excess water then put in food processor. This is the type of basil that I buy.

### Pasta with Peas

16 ounces fusilli pasta  
8 ounces farfalle (bow tie) pasta  
10 ounces package chopped frozen spinach, thawed  
1-1/2 cups frozen peas, thawed  
1-1/2 cups mayonnaise  
1/3 cup pine nuts  
1 lemon, juiced  
3/4 teaspoon salt  
3/4 teaspoon pepper

Bring water to a boil, then cook pasta until al dente tender. Squeeze out excess water from the defrosted, thawed spinach.

Cut lemon in half, then juice both halves to begin making a sauce for the pasta. Combine lemon juice, salt and pepper, mayonnaise, spinach, peas and pesto then stir all together. When pasta is done, drain water, then combine with the sauce ingredients and gently toss pasta salad until everything is evenly coated. Serve pasta warm or cold.