

Pasta, Pesto, and Peas

RECIPE LIGHTLY ADAPTED FROM THE BAREFOOT CONTESSA



Ingredients

1 1/2 pounds fusilli pasta
1/4 c good olive oil
1 1/2 cups pesto, homemade
or store bought
10 oz SWP Spinach,
defrosted and squeezed dry
3 T lemon juice
1 1/4 c good mayonnaise
1/2 c grated Parmesan
1 1/2 SWP Green Peas,
defrosted
1/3 c pine nuts
3/4 t kosher salt
3/4 t black pepper

Directions

1. Cook the fusilli in a large pot of boiling salted water for 10 to 12 minutes until pasta is al dente. Drain and toss into a large bowl with the olive oil. Cool to room temperature.
 2. In the bowl of a food processor fitted with a steel blade, puree the pesto, spinach, and lemon juice. Add the mayonnaise and puree. Add the pesto mixture to the cooled pasta and then add the Parmesan, peas, pine nuts, salt, and pepper. Mix well, season to taste, and serve at room temperature.
- **If you feel the mayo tastes a bit strong, add an additional 1/2 cup of the pesto.**
- **The pesto is important!! Make sure you buy a good one!!**