

LEMON HERB PESTO PASTA

Makes 2 Servings



INGREDIENTS

- 4 oz pasta, your choice, cooked per package directions (we used Kite Hill Dairy Free Tortellini)
- 1 cup shelled peas (about 1 lb pea pods)
- ¼ cup fresh basil leaves, finely chopped
- ¼ cup fresh mint leaves, finely chopped
- 2 Tbsp fresh oregano, finely chopped
- 3 cloves garlic, finely chopped
- 2 Tbsp finely chopped raw cashews
- 2 tsp lemon zest, about 1 lemon
- 2 Tbsp lemon juice
- 2 Tbsp - ¼ cup olive oil
- ⅛ tsp salt, or to taste
- ⅛ tsp pepper, or to taste
- Lemon wedges, optional

DIRECTIONS

1. Cook pasta according to package instructions. Drain, set aside.
2. Place peas in a small saucepan, add about ¼ cup of water. Bring to a simmer over medium heat. Continue to simmer for 6 minutes, or until peas are bright green and tender. Drain and set aside.
3. In a small bowl, toss together fresh herbs, garlic, cashews, and lemon zest. Add lemon juice and 2 Tbsp of the olive oil. Drizzle in more oil if desired, until pesto reaches your desired consistency. Season with salt and pepper.
4. Toss cooked pasta with herb pesto and peas. May be served hot or cold, with a wedge of lemon.