

Smokey Spinach Pesto Pasta

It's noodle week and here is another really good noodle recipe. You can use this sauce on any kind of pasta. The smokiness of the cheese is subtle and the spinach is vibrant and sweet! Today's noodle is:

Smokey Spinach Pesto Pasta



What you need:

- 1 pound package of spaghetti
- 8 oz raw spinach
- 2/3 cup diced onion
- 1 cup grated, smoked Gouda cheese
- 1 Tablespoon olive oil
- pinch of salt
- 1/3 cup pecans
- 4-6 Tablespoons freshly grated parmigiano reggiano

How to Do it:

Steam the spinach until it is soft but still bright. Allow to cool.

Sauté the onion in the olive oil.

Cook the spaghetti according to the package directions.

Add all the ingredients except the pasta and the parmigiano to a food processor and process until smooth.



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Toss the sauce with the pasta and heat on low until warmed all the way through. Top each plate with 1 Tablespoon of parmigiano.



Serve hot!

Serves 4-6

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