

SUMMER SQUASH & PESTO PASTA

Prep Time: 10 mins

Cooking Time: 10 mins

Servings: 2



INGREDIENTS

- 8 oz pappardelle
- 1 summer squash
- 1 bunch arugula or spinach
- 1/3 cup olive oil*
- 1 garlic clove, minced
- 1/2 cup grated parmesan cheese
- 3/4 cup walnuts
- 1 lemon, juiced
- Salt and pepper

**ingredients that are not provided by the Good Food Bus*

INSTRUCTIONS

1. **Prep the Walnuts** : Place a pan on high heat. Add the Walnuts and toast for 5 minutes.
2. **Boil Water** : In the meantime, place a pot of water on the stove. Add in a sprinkle of salt. Wait for it to boil.
3. **Prep Summer Squash** : Using a peeler (or a knife), peel the summer squash into thin strips. Stop when you reach the seedy center. Set aside.
4. **Chop Walnuts** : Take the walnuts off heat, and chop ¼ cup. Leave the remaining walnuts.
5. **Make the Pesto** : Place the remaining ½ cup of the walnuts into a food processor, or blender. Peel the clove of garlic and add to the food processor. Add the parmesan cheese. Blend the mixture. Take off the cover and add ½ the spinach and the olive oil. Blend. Add the lemon juice and blend one more time.
6. **Cook the Pasta** : Once the water has boiled, add the pasta. Cook for 5-8 minutes.
7. **Prep the Spinach** : Coarsely chop the remaining ½ of the spinach and set aside.
8. **Drain the Pasta and Combine** : Drain the pasta when it's ready, then add it back to the pot (no longer on heat). Add in the summer squash, spinach, and pesto. Stir to combine.
9. **Top** : Place the pasta in a dish, and add walnuts and parmesan cheese to the top.

> This would be great topped with a grilled chicken breast, shrimp, or your favorite protein!

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