

# summer squash noodles

## + spinach pesto

{ feeds: 4-6  
takes: 45 minutes }

### Directions

> Prep the spinach: wash + pat gently. Divide the bunch in 1/2 (1 for the pesto, 1 for the pasta). Take 1 half and thinly slice the leaves - set aside.

> Toast the walnuts: in a small skillet over medium-low heat, until the walnuts are golden (approx. 5 minutes). Set 1/2 a cup aside for the pesto, coarsely chop the remaining 1/4 cup.

> Make the pesto: mince the garlic cloves in a food processor. Add the walnuts + grated parmesan. Then add the spinach leaves. Stream in the olive oil as the processor blends. Stop the processor and add in the lemon juice. **(Please note: this can all be done by hand in a bowl)**

> Cook the pasta in boiling water for 10-12 minutes. While waiting, shred the summer

> Drain pasta, then return to pot - add in the squash, pesto and remaining spinach - then serve.

### Ingredients

1 lb summer squash  
1 bunch spinach  
2 garlic cloves  
3/4 cup olive oil  
1/2 cup grated parmesan + a bit more for garnish  
3/4 cup walnut halves  
fettuccine nest  
juice from 1/2 a lemon

