

## Recipe

### Pasta Spinach Pesto

## By

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## Ingredients

- 2 C uncoked pasta (penne rigate)

### Spinach Pesto:

- 2 Tbsp olive oil
- 6 oz fresh spinach leaves
- 2 Tbsp walnuts
- ¼ Tsp yellow asafetida powder
- 1 Tbsp grated ginger
- ½ Tsp ground black pepper
- ¾ Tsp salt
- ¼ Tsp ground black pepper
- ½ C ricotta cheese

## Preparation

1. Cook the pasta in water according to the directions given in the packet. Drain the pasta and keep aside.
2. Heat 1 Tsp of oil in a saucepan over moderate heat. Add spinach and sauté until the leaves are wilted. Remove from heat and allow to cool.
3. Process the spinach leaves, remaining oil, walnuts, asafetida, ginger, pepper and salt in a food processor until smooth. Add ricotta cheese and process for 1 minute.
4. In a mixing bowl, combine the cooked pasta and the prepared pesto.

## Serves

4-5

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