

Spring Pea Pesto with Penne



Servings: 8

Yield: 2 cups

2 cups green peas

1/2 cup mint

1 lemon, zested

2 1/2 tablespoons lemon juice

1 tablespoon green onions

1/2 teaspoon salt

1/2 teaspoon black pepper

2 tablespoons olive oil

16 ounces penne pasta

To a food processor add green peas, mint, lemon zest, lemon juice, green onion, salt, black pepper, and olive oil.

Pulse a for a few minutes until the peas break down but are still textured.

Cook penne in a pot of boiling salted water according to the package directions until al dente. Drain and set aside.

Toss together the penne and spring pea pesto until well combined.

Serve

Store in the fridge for up to 3 days.

Per Serving (excluding unknown items): 276 Calories; 4g Fat (14.6% calories from fat); 10g Protein; 49g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 152mg Sodium; 4g Total Sugars; 0mcg Vitamin D; 36mg Calcium; 3mg Iron; 259mg Potassium; 152mg Phosphorus.
Exchanges: .