

# Penne with Vegan Pesto Spinach & Peas



## Recipe By Jaxters

**Ref:** 763

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Vegan

**No of Portions:** 4

## Ingredients & Prep

300 g Dried Penne pasta

660 ml Water

1 Veg stock cube or gel pot

1 Onion finely sliced

1 Garlic clove minced

200 g Fresh spinach

200 g Frozen peas

2 tbsp Olive oil

### **Vegan Pesto**

70 g Cooked Edamame/green soy beans

25 g Pine nuts

35 g Fresh basil

1 Garlic clove chopped

1/2 Lemon juiced

1/2 Lemon zested

2 tbsp Olive oil

1 pinch Salt

1/2 tsp Freshly ground black pepper

## Suggestion & Tips

You can use other veg of choice.

## Method

**Step 1** - First make the Pesto by placing all the ingredients into a food processor or blender & blitz to a s course paste, set aside.

**Step 2** - Next in a saucepan add oil, onion & garlic & cook over a med heat until soft, then add water, stock cube & the pasta, then cook stirring often until almost done, there should not be much liquid left, then add peas & cook for 2 more mins then add pesto & spinach mix in to wilt & serve.