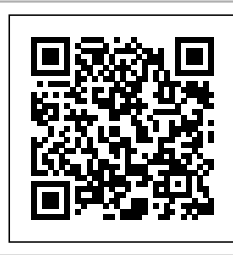


Orzo with Spinach Pesto



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Recipe by: Laura Vitale

Serves 4

Prep Time: 7 minutes

Cook Time: minutes

Ingredients

___ ½ pound of Orzo Pasta cooked according to packaged instructions

For the Pesto:

___ 2 cups of Fresh Baby Spinach, washed and dried

___ ½ cup of Fresh parsley

___ 2 Cloves of Garlic

___ Zest and Juice of One Lemon

___ 3 Tbsp of Toasted Walnuts

___ ½ cup of Freshly Grated Parmigiano

Reggiano (parmesan cheese)

___ ½ cup of Extra Virgin Olive Oil

___ 4oz of Crumbled Feta

___ Salt and Pepper To Taste

1) In a food processor, add the spinach, parsley, lemon zest and juice, walnuts, salt, pepper and about 2 tbsp of the olive oil.

2) Blend until smooth and with the motor running, drizzle in the remaining oil.

3) Add the spinach pesto to the orzo along with the parmesan cheese and toss everything together to mix well. Top with the feta and dig in!

