

WHIP IT UP WEDNESDAY

SPAGHETTI AND SPINACH PESTO



INGREDIENTS

- 1 pound whole wheat spaghetti, uncooked (or your favorite pasta shape).
- 1 package 10 oz. frozen spinach, thawed, well drained
- 2 tablespoons canola oil
- 1/4 cup grated Parmesan cheese
- 2 tablespoons chopped parsley
- 2 cloves garlic
- 1/2 teaspoon salt
- 1/2 teaspoon dried basil
- 2 tablespoons tub margarine
- 1/3 cup water
- 2 ounces crumbled feta cheese

DIRECTIONS

- In a blender (or food processor), combine spinach, oil, Parmesan cheese, parsley, garlic, salt, and basil. Mix at medium speed until finely chopped.
- Melt margarine in water. With blender or processor running, gradually pour in melted margarine mixture until blended.
- Cook pasta according to package directions.
- Toss pesto with cooked pasta.
- Sprinkle feta on top and serve.



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