



# Recipe of the Week

## PASTA WITH ASPARAGUS PESTO

*This makes a quick and easy dinner for two*

### Method

1. Heat a large pot of salted water and cook your choice of pasta, such as fettucine or spirals, until al dente. Drain.
2. Meanwhile, cook 1 bunch of asparagus, trimmed and cut in half, in boiling salted water until just tender.
3. Place asparagus in a food processor with ¼ cup roasted cashews, a big handful of shaved or grated Parmesan, ½ cup baby spinach leaves and 2 cloves chopped garlic.
4. Season and puree, drizzling in olive oil while the motor is still running.
5. Add the juice of ½ lemon. Stir the asparagus pesto through the pasta and serve with extra Parmesan.
6. You can also use parsley or rocket in place of spinach.

*Recipe courtesy 2016 NZ Gardener Garden Diary*