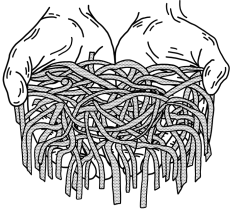


Real Pasta



Super Green Fettuccine

Recipe from Real Pasta

A dish that has summer written all over it! .

Prep time: 5-10 min

Cook time: 10-15 min

Serves: 2-3

Method

- Place greens (defrost if frozen) in a blender along with 1 C peas, yoghurt, basil, lemon, garlic and a generous amount of salt and pepper. Blend until smooth.
- Boil the pasta, reserve 1/2 - 1 cup of pasta water for the green sauce
- Once pasta is cooked, drain and place in a warm frying pan.
- Add pasta water to green sauce, blend to find your desired consistency.
- Add green sauce to pasta along with the remaining peas, heat through, check for seasoning, maybe adding a little more lemon or salt or pepper.
- Plate up & top with plenty of freshly grated pecorino

Ingredients

- 1 packet Real Pasta Spinach Fettuccine
- Big handful of basil leaves
- 1/2 lemon, juice
- 2 cloves garlic
- Salt & Pepper
- Pecorino to serve (Optional)
- 1 Cup frozen peas + 1/2 Cup extra
- 1/2 Cup Plain natural yoghurt
- 150g frozen Spinach OR 400g fresh leafy greens



"Don't be afraid to spruce up the green with some vibrant Cherry Tomatoes, Capsicums or any other colourful vege!

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