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Spinach Pesto Pasta

From Southern Living 1991

- 1 (10 ounce) package frozen spinach, chopped
- 1/2 cup grated Parmesan cheese
- 1/3 cup basil leaves
- 1/4 cup pine nuts, toasted
- 1 teaspoon crushed garlic
- 1/2 teaspoon coarsely ground black pepper
- 1/4 teaspoon anise seed, ground (I omitted)
- 1/4 teaspoon salt
- 2 tablespoons butter or margarine, softened
- 1/2 cup olive oil
- 1 (12 ounce) package egg noodles

Drain spinach on paper towels. Combine spinach and next 9 ingredients in food processor bowl fitted with knife blade. Process 30 seconds, scraping the sides of the processor bowl once. Cook noodles according to package directions; drain well. Add pesto to hot noodles, tossing gently. Serve immediately. Yield 8-10 servings.

Sweetnicks' Notes: Fast and easy to make, a perfect recipe to sneak those veggies in. Originally made [March 9, 2006](#).