



Recipes for Every Season

SPRING GREEN PESTO PASTA WITH PINE NUTS AND PARMESAN

Main Dish | Preparation Time: 20 Minutes | Serves: 8 |

Difficulty: Medium

An inventive spin on the classic pesto, combines Morton® Kosher Salt with fresh spinach, asparagus and herbs. This recipe is a great way to introduce more green vegetables into your meal!

Ingredients:

- 5 ounces fresh baby spinach leaves
- ¼ pound fresh asparagus tops only, blanched (2 oz cooked)
- ½ cup packed fresh Italian parsley leaves
- ½ cup packed fresh basil leaves
- ¼ cup packed fresh cilantro leaves
- 2 garlic cloves, minced
- ¼ cup toasted pine nuts
- 4 ounces freshly grated Regiano Parmesan cheese
- 1 teaspoon Morton® Coarse Kosher Salt
- Freshly ground black pepper
- ⅓ cup olive or vegetable oil
- ¼ cup prepared medium chipotle salsa
- 1 pound linguini pasta
- Fresh basil
- Toasted pine nuts
- Freshly grated Parmesan cheese



**MORTON®
COARSE KOSHER SALT**

1

In bowl of food processor, combine spinach, asparagus, fresh herbs, garlic, pine nuts, cheese, Morton® Kosher Salt and pepper. Process with on/off motion until mixture is smooth. With processor running, slowly add oil to fully incorporate with vegetable mixture. Pesto mixture should be smooth with flecks of green.



2

Stir in chipotle salsa.



3

Cook pasta according to package directions; reserve 1 cup cooking liquid and drain. Toss with reserved vegetable/herb pesto. Add pasta water as needed to thin sauce.



4

Garnish with fresh basil and toasted pine nuts. Serve immediately with additional Parmesan cheese, if desired.