



RECIPE | TOMATOES

GLUTEN-FREE PESTO PASTA SALAD



60 min

45 min
PREP.

15 min
COOKING



10



medium



INGREDIENTS

Recipe created by *Dalya Rubin*

For the pasta:

14 oz Pure Flavor® Organic Luna® Sweets
Cocktail Tomatoes, quartered
2x 12 oz boxes Gluten Free Pasta
1 cup pimento olives, halved
Pine nuts to garnish, optional

For the pesto:

2 cups fresh basil
2 cups spinach
1 ½ cups kale, stem removed and chopped
1 cup fresh parsley
¾ to 1 cup oil
½ jalapeno, seeds removed
⅓ cup pine nuts
2 cloves garlic, roughly chopped
2 tbsp nutritional yeast

2 tbsp fresh lemon juice
1 tbsp miso paste
2 tsp fine sea salt
1 tsp lemon zest
¼ tsp ground black pepper



DIRECTIONS

Make the Pesto:

- 1 Blanch the greens and squeeze out any excess water. Set aside to cool.
- 2 Combine all the pesto ingredients except for the blanched greens & olive oil. Blend for 30 seconds. Begin with adding ½ cup oil and blend until combined.
- 3 Slowly add greens in 3 stages, blending in between each addition and slowly add the remaining oil based on desired texture. Pause and scrape down the sides every so often. Blend until smooth and creamy.

Prepare the Pasta:

- 1 Cook pasta according to package directions in salted water. Strain and rinse with cold water.
- 2 Place the pasta into a bowl and mix in the tomatoes & olives.
- 3 Dress with the pesto and mix. Garnish with extra pine nuts if desired.

