

The Best Creamy Basil Pesto Pasta

JOYOUS HEALTH

Recipe by Joy McCarthy from Joyous Health

Ingredients:

- 1/2 cup cashews
- 1 cup fresh basil
- 1 garlic clove
- 1/2 tsp sea salt
- 2 tbsp lemon juice
- 1/2 cup olive oil
- 227g (8oz) pasta*
- 2 cups snap peas

Instructions:

1. Place cashews into a food processor and blend until fine. Add basil, garlic, sea salt, lemon juice and olive oil and blend until creamy.
2. Meanwhile, bring a pot of water to a boil and cook pasta according to package instructions. Add snap peas to boiling water for a minute just before draining the pasta to warm them through (if you want).
3. Drain pasta + snap peas. Toss with creamy pesto and serve immediately or refrigerate and serve chilled. Top with nutritional yeast or your favourite cheese (I love pecorino!).

Notes:

Serves 2 generously or 4 as a side dish. *Chickpea pasta (gluten-free made from lentils and chickpeas)