

Ingredients



- 12 oz (350 g) thin spaghetti, broken in half
- 3 1/4 cups (800 mL) low-sodium vegetable broth
- 3 tbsps (45 mL) olive oil
- 1 oz (30 g) fresh Parmesan cheese, finely grated
- 1 tbsps (15 mL) Lemon Pepper Rub
- 1 oz (30 g) 1/3 less fat cream cheese, softened
- **Variations Pesto Ingredients:**
- 3/4 cup (175 mL) loosely packed basil, torn
- 1 jar (7.5 oz or 170 mL) marinated artichoke hearts, drained and patted dry
- 1/4 cup (50 mL) sun-dried tomatoes in oil, drained and patted dry
- 2 garlic cloves, pressed
- **Pea Pesto**
- 3/4 cup (175 mL) loosely packed fresh basil, torn
- 1 cup (250 mL) frozen peas, thawed
- 2 garlic cloves, pressed
- **Broccoli Pesto**
- 3/4 cup (175 mL) loosely packed fresh basil, torn
- 1 1/4 cups (300 mL) frozen chopped broccoli, thawed
- 2 garlic cloves, pressed

Veggie Pesto Pasta

Instructions

Choose a pesto variation.

- Add spaghetti and broth to Rockcrok® Dutch Oven; toss with Large Chef's Tongs. Microwave, covered on HIGH 11-12 minutes, stirring once half-way through cooking.
- Meanwhile, prepare pesto variation in Manual Food Processor, scraping down sides of bowl as needed. Add additional pesto ingredients; process until combined.
- Carefully remove Dutch Oven from microwave to Stackable Cooling Rack. Stir spaghetti to separate noodles.
- Carefully remove blade from processor bowl. Add pesto to Dutch Oven. Toss to coat. (Excess broth will be absorbed as pesto is incorporated.) Serve immediately.

Cook's Tips:

- To make this recipe on the stovetop, place spaghetti and broth in the Rockcrok® Dutch Oven; toss using Chef's Tongs. Cover and bring to a boil over high heat. Reduce heat to medium and cook, stirring occasionally, 8-10 minutes or until pasta is cooked. Add pesto and toss to coat.

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