

Greek Yogurt Pesto Pasta Sauce

Ingredients

1. 1 clove garlic, chopped
2. 1 cup fresh basil leaves
3. 1/2 cup baby spinach
4. 1/4 cup walnut pieces
5. 1/4 cup grated Feta/Parmesan
6. 1/2 cup Epigamia Natural Greek Yogurt
7. +Salt and pepper
8. + 1 tbsps Nut butter
9. (Almond butter adds to the nutty flavour)
10. 1 medium sized Broccoli floret
11. 6-7 baby tomatoes
12. 500 gms fusilli pasta

Instructions

- Add the pasta to a pot of salted boiling water and cook for about 10 minutes.
- Drain the pasta (save 1/2 cup of the cooking water for later) and run it under cold water to ensure the pasta does not stick together. Set aside.
- In a blender, combine garlic, walnuts, feta, nut butter and 1 tbsp of Greek Yogurt. Blend on high speed.
- Now add Basil leaves, Spinach, remaining Greek Yogurt, Salt and Pepper.
- Blend to form a smooth purée.
- Toss the pasta in some of the pesto sauce. Add the cooking liquid a tablespoon at a time in case the pesto sauce is difficult to mix in.
- Roast some baby tomatoes and steam some broccoli. Add these to your pesto pasta and enjoy!