

# SUMMER PESTO PASTA

**Serves:** 8

**Approximate Cost of the Recipe:** \$8.92

**Approximate Cost per Serving:** \$1.12



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## INGREDIENTS:

- 1 zucchini
- 1 yellow squash
- 2 cups cherry tomatoes
- ½ red onion
- 1 box whole wheat spaghetti
- 2 Tablespoons olive oil
- 2 cups frozen spinach  
OR 10 oz fresh spinach
- 1 cup pesto

## DIRECTIONS:

1. Wash all fresh produce under running water.
2. Chop zucchini, yellow squash, and cherry tomatoes into bite sized pieces.
3. Cook pasta according to package instructions, saving one cup of pasta water before draining.
4. In a pan over medium heat, add olive oil and heat.
5. Add zucchini, yellow squash, cherry tomatoes, red onion, and spinach to pan. Cook for 5-10 minutes or until onions are translucent.
6. Add pasta, pasta water, and pesto to pan. Stir to combine and cook for an additional 5 minutes.
7. Serve and enjoy warm or cold!