

Garden Pesto with Lemon Ricotta

Pesto Ingredients

4 garlic cloves, peeled and chopped
2 cups lightly packed spinach leaves
1 cup lightly packed parsley leaves
¼ cup mint leaves
½ cup toasted walnuts
½ tsp. red pepper flakes
Juice from one lemon
½ cup extra virgin olive oil
Salt and pepper to taste

Lemon Ricotta

1 cup ricotta cheese
Zest from one lemon
Salt and pepper to taste

Preparation

In bowl of food processor with blade attachment or blender place garlic, spinach, parsley, mint, walnuts, red pepper flakes, and lemon juice. Pulse until coarse puree forms. Scrape down sides. Run motor and through feed tube drizzle olive oil and run until smooth. Add salt and pepper to taste. If you would like thinner sauce, blend in more olive oil.

In small bowl mix ricotta cheese with lemon zest and salt and pepper until combined.

After cooked pasta is mixed with pesto sauce serve with dollop of ricotta.