Spinach Pesto Pasta with Spring Peas
Serves 6-8

Ingredients:
1 lb whole wheat penne
1 cup spinach pesto (see below)
5 cups cannellini beans, rinsed and drained
1 ½ cups grated parmesan cheese
2 cups spring peas
Salt and pepper to taste

Spinach Pesto:
5 1/2 cups spinach
1 clove garlic, minced
1/3 cup grated parmesan cheese
1/3 cup lemon
1/4 tsp salt
1/3 cup olive oil

Optional Garnish: 1 tomato, small dice

Directions:
1. In a large pot of salted, boiling water, cook pasta according to package instructions
2. While pasta is cooking, prepare pesto. Blend all pesto ingredients except oil, in a food processor until just combined. Slowly pour in olive oil from the top of the food processor. Do not over blend
3. In a small pot of salted boiling water, boil peas until just tender for 1-2 minutes and immediately rinse with cold water. Evenly incorporate pesto, white beans, parmesan and spring peas amongst the pasta. Gently toss to mix
4. Right before serving, add diced tomato to pasta as optional garnish

Wellness in the Schools is a national non-profit that teaches kids healthy habits to learn and live better.