



Eat Well

Gluten-Free Pasta with Turnip Green Pesto

Directions

1. In a food processor, combine the garlic, greens, parsley leaves and the 3/4 cup of pumpkin seeds; pulse until finely chopped. With the machine on, slowly drizzle in the olive oil. Stir in the 1 cup of cheese. Season with salt and pepper.
2. In salted boiling water, cook the spaghetti per the manufacturer's instructions. Drain, reserving one cup of the pasta water. Return the pasta to the pot. Add the pesto, lemon juice and 1/2 cup of the pasta water. Season with salt and pepper and toss over low heat until coated, about two minutes; add more pasta water if a thinner consistency is desired.
3. Transfer the pasta to bowls and garnish with pumpkin seeds and cheese.

Ingredients

- » 2 garlic cloves, crushed
- » 1 pound turnip greens, chopped
- » 1/4 cup parsley leaves
- » 3/4 cup roasted salted pumpkin seeds, plus more for garnish
- » 3/4 cup extra-virgin olive oil
- » 1 cup freshly grated Parmigiano-Reggiano cheese, plus more for garnish
- » Kosher salt
- » Pepper
- » 12 oz. gluten free spaghetti
- » 2 Tbsp fresh lemon juice

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