



Sun-Dried Tomato Pesto Pasta

with Lima Beans and Baby Spinach



ca. 20min



2 Servings

What's better than pesto? How about a pesto made with sweet sun-dried tomatoes? This bold sauce gets tossed with spaghetti, meaty lima beans, and fresh mozzarella. Make sure to add enough reserved pasta water to help the flavors come together. The best part—this meal will be on your table in 20 minutes. Cook, relax, and enjoy!

What we send

- baby spinach
- sun-dried tomatoes ¹⁷
- garlic
- lima beans
- fresh basil

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- colander

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 899kcal, Fat 31g, Carbs 114g, Proteins 36g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **sun-dried tomatoes**. Peel and grate **1 large clove garlic**. Pick **basil leaves** from stems and finely chop **half of the leaves**. (Alternatively, pulse all ingredients together in a food processor until finely chopped.) Grate **Parmesan**.



4. Cut mozzarella

Meanwhile, cut **mozzarella** into ½-inch pieces. Coarsely chop **spinach**.



2. Make pesto

In a large bowl, combine **chopped basil**, **sun-dried tomatoes**, **garlic**, **¾ of the Parmesan**, and **1½ tablespoons oil**, and mix; season with **¼ teaspoon salt** and **a few grinds pepper**.



5. Mix pasta

Add **pasta** and **beans** to the bowl with **sun-dried tomato pesto** along with **½ cup pasta water** and toss to coat. Add more pasta water 1 tablespoon at a time, if needed to loosen. Season to taste with **salt** and **pepper**.



3. Cook pasta & lima beans

Add the **pasta** to the boiling water and cook, stirring occasionally, until pasta is al dente (about 2 minutes for angel hair, 7-9 minutes for spaghetti). Add **lima beans** to pot and cook until beans are heated through, about 1 minute more. Reserve **1 cup pasta water**, then drain.



6. Finish & serve

Add **mozzarella** and **spinach** to bowl with **pesto** and toss to combine. Transfer **pasta** to a platter and garnish with the **remaining Parmesan**, **remaining basil leaves** (tear any that are large), and **a generous drizzle of olive oil**. Enjoy!