

SPINACH AND PESTO SALAD

SERVES 8 Adapted from *Ina Garten's Pesto Pea Salad*

SALAD

Thaw and drain peas.

Toast pine nuts in a dry sauté pan over medium heat for approx 3 – 4 min. Watch carefully.

Trim spinach leaves of long stems.

Place ingredients in salad bowl. Toss with dressing to serve.

DRESSING

Add walnuts, pine nuts, and garlic in the bowl of a food processor fitted with a steel blade. Process for 30 seconds.

Add the basil leaves, salt, and pepper. With the processor running, slowly pour the olive oil into the bowl through the feed tube and process until the pesto is finely pureed.

Add the Parmesan and puree for an additional minute.

DEEDEE'S NOTES:

- Dressing may be prepared weeks in advance.
- Salad may be prepped earlier in the day and tossed with dressing before serving.
- You may add/substitute Romaine lettuce.
- You may omit the peas.
- You may omit the pine nuts from the salad (not the dressing) or you may substitute with slivered almonds.

INGREDIENTS

SALAD

4 cups frozen petite peas
8 tbsp pine nuts
5 cups baby spinach leaves
½ - 1 cup shredded Parmesan cheese
¼ - ½ cup Pesto Dressing to taste

DRESSING

¼ cup walnuts
¼ cup pine nuts
3 tbsp diced garlic (approx 9 cloves)
5 cups fresh basil leaves, packed
1 tsp salt
1 tsp freshly ground pepper
1 ½ cups olive oil
1 cup shredded Parmesan cheese

