

# Pesto Pasta Salad



Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

**For breads, rolls, and other yeast-raised baked goods:** Increase liquids  $\frac{1}{4}$  cup (60g) at a time until you reach the desired dough consistency.

**For cookies:** Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

**For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more:** Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

## Ingredients

- 10 ounces thin asparagus, cut into 2-inch pieces (see note)
- 1 cup (8-oz) pesto
- 1 teaspoon lemon zest
- Juice of one lemon
- 1 cup frozen peas (see note)
- $\frac{1}{4}$  cup grated Parmesan cheese, plus extra for garnish
- 3 cups spinach, chopped

## Instructions

1. Preheat the oven to 350°F and Line 8 x 8 square baking dish with parchment paper.
2. Follow the instructions for Flourish Homemade Pasta.
3. In the last two minutes of boiling, add the asparagus. Drain the pasta and asparagus and spread them out on a baking sheet to cool to room temperature.
4. In a big bowl, toss the pesto with all of the ingredients. Garnish with more Parmesan cheese, if you like.

