

Spinach Pesto Pasta

Ingredients

- 8 ounces whole wheat pasta
- 2 tablespoons extra virgin olive oil, divided
- 1 cup yellow onion, chopped
- 2 garlic cloves, minced
- 1 package (10 ounces) frozen chopped spinach, thawed
- ½ cup shredded parmesan cheese, divided
- ¼ cup nonfat Greek yogurt
- ½ teaspoon turmeric

Instructions

1. Prepare pasta according to package directions.
2. In a large skillet heat one tablespoon oil over medium-high heat. Add onion cook until lightly browned. Add garlic, cook for one minute.
3. Add spinach, cook for 2 minutes.
4. Add one tablespoon oil, ¼ cup Parmesan cheese, yogurt and turmeric.
5. Blend mixture with emersion blender, food processor, or blender until smooth.
6. Combine blended sauce with pasta. Top with remaining cheese, and enjoy!