

FIT n'FREE



TURKEY LEMON PESTO ROTINI

- 1 BAG FIT N' EASY CHICKPEA PASTA
- 1 CUP PACKED SPINACH
- 1/4 CUP WALNUTS
- 1/4 CUP PARMESAN CHEESE, PLUS MORE FOR GARNISH
- 1 SMALL GARLIC CLOVE
- 1/2 TEASPOON SALT, DIVIDED
- 2 TEASPOONS LEMON ZEST
- 2 TABLESPOONS LEMON JUICE
- WATER IF NECESSARY
- 1 1/2 CUPS DICED COOKED TURKEY

BRING A LARGE POT OF WATER TO A ROLLING BOIL. SEASON WITH SALT. COOK PASTA ACCORDING TO PACKAGE DIRECTIONS. RESERVE 1/2 CUP OF STARCH COOKING LIQUID. IN A BLENDER, ADD SPINACH, WALNUTS, 1/4 CUP PARMESAN, GARLIC, 1/4 TEASPOON SALT, LEMON ZEST AND JUICE. PULSE UNTIL THE MIXTURE IS ROUGHLY CHOPPED. USE A SPOON TO SCRAPE DOWN THE SIDES AS NECESSARY. CONTINUE TO PULSE WHILE SLOWLY ADDING IN OLIVE OIL, AGAIN, USE A SPOON TO SCRAPE DOWN THE SIDES AS NECESSARY. PULSE UNTIL THE MIXTURE HAS A PESTO CONSISTENCY. IF NECESSARY, ADD A TEASPOON OF WATER TO LOOSEN. SEASON TO TASTE WITH SALT AND PEPPER. WHEN PASTA IS DONE COOKING, DRAIN AND ADD TO A SERVING BOWL. TOP WITH REMAINING SALT, PESTO, AND TURKEY. TOSS UNTIL COMBINED. IF NECESSARY, ADD A LITTLE BIT OF STARCHY COOKING WATER TO LOOSEN THE SAUCE UP. SEASON TO TASTE WITH SALT AND PEPPER. GARNISH WITH PARMESAN CHEESE.

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