

Spinach Pesto Pasta

Ingredients

2 cups pasta
2 tbsp olive oil
6 oz fresh spinach leaves
2 tbsp walnuts
1/4 tsp asafoetida powder
1/4 tsp grated ginger
1/4 tsp ground black pepper
3/4 tsp salt
1/2 cup ricotta cheese*

* A list of cheeses produced without animal rennet can be found [here](#).



Instructions

1. Cook pasta in water according to package directions.
2. Heat 1 tsp of oil in a saucepan over moderate heat. Add spinach and sauté until the leaves are wilted. Remove from heat and allow to cool.
3. Process the spinach leaves, remaining oil, walnuts, asafoetida, ginger, pepper and salt in a food processor until smooth. Add ricotta cheese and process for 1 minute.
4. In a mixing bowl, combine the cooked pasta and the prepared pesto.
5. Offer to Krishna.