DietCloud – Recipe

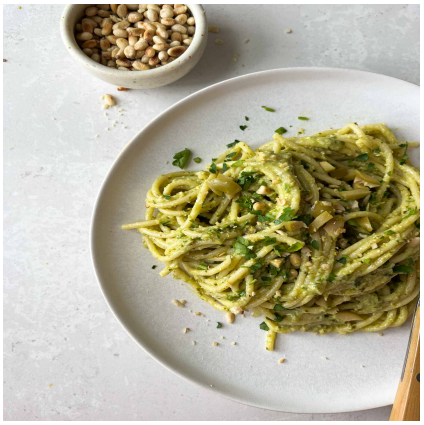
Recipe Name: Spaghetti Pasta In Green Olive Pesto Sauce Recipe

Diet Type:

Course: Dinner

Cuisine: Italian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 250 grams Spaghetti Pasta	2
• 1/4 cup Green Olive Pesto	
• Whole Black Peppercorns - freshly ground	
• 1/4 cup Parmesan cheese - grated	
• 1 teaspoon Lemon zest - finely grated	
• 1/4 cup Green olives - pitted and quartered	
• 3 tablespoons Extra Virgin Olive Oil	
• Lemon juice - from 2 lemons	

Preparation

- This is the most important ingredient in the pasta.
- Keep this aside.
- Cook the spaghetti accordingly in boiling salted water until al dente.
- Once just about cooked, drain the water and rinse it under cold water to stop the process of cooking.
- Drizzle a bit of olive oil over the cooked spaghetti so it does not stick to each other.
- To finally make the pasta, heat olive oil in a wok.
- Add the garlic, the green olive pesto, black pepper, lemon zest and the cooked spaghetti.
- Stir them all together until the pasta is well coated with the pesto.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)

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