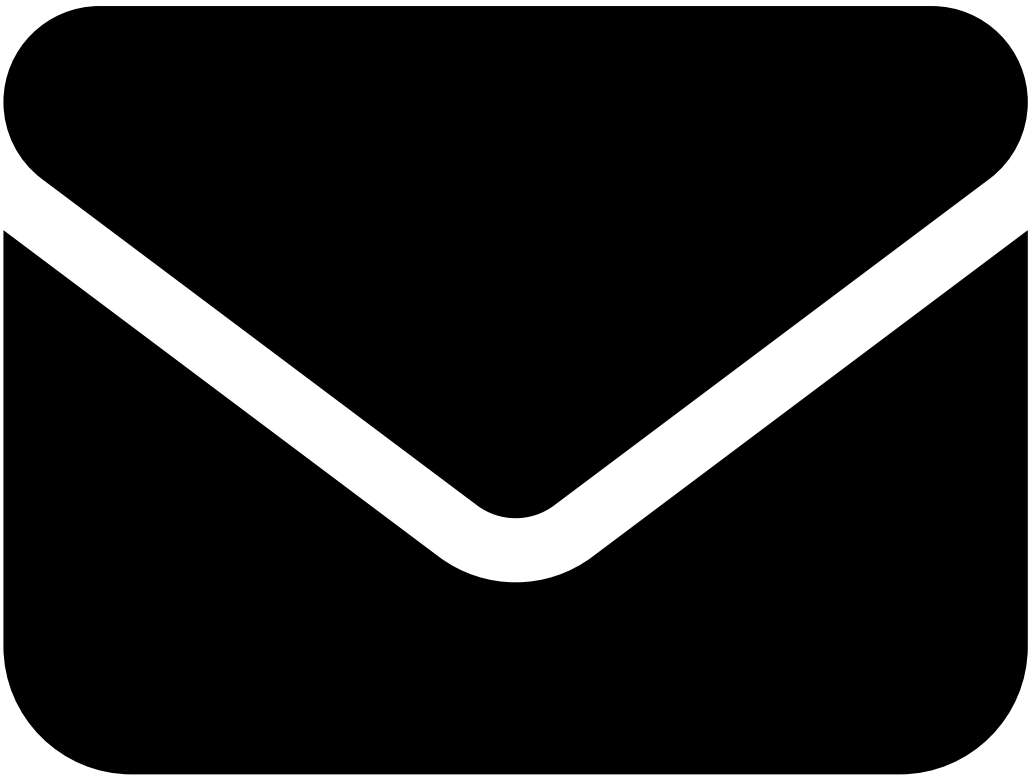
Greens and Beans Spaghetti Pasta

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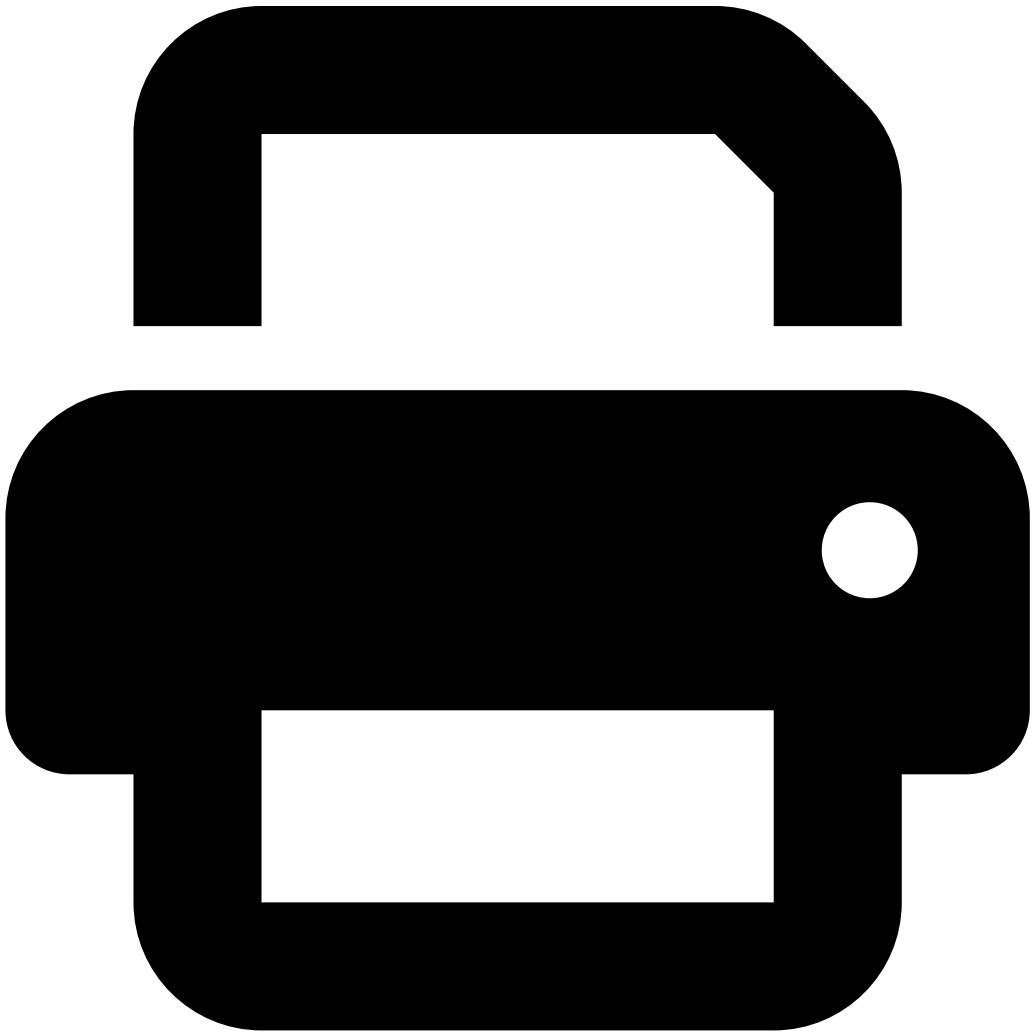
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This Greens and Beans Spaghetti pasta is a prefect definition of a comforting family meal everyone will love. It’s a beautiful bowl of lemony, spinach, broccoli, vegetarian pasta that comes together quickly.
While the sauce is being make on the front burner the pasta is cooking on the back burner. In case you haven’t notice I love pasta. It’s my favorite go to ingredient, when am stuck for dinner ideas it’s pasta to the rescue. Italians truly love pasta so much so that it ranks first pasta consumption, with Americans close behind.

Really what’s not to love? Pasta is versatile, quick, easy, delicious and with all the shapes and flavors you could have pasta often without repeating the same meal.

A few Tips about this Greens and Beans Spaghetti pasta

When making Greens and Beans spaghetti be sure to save some of the pasta water. It’s a step that can be easily missed if you drain the pasta before reserving a cup or two of this starchy water.

This water is key to create a pan sauce that sticks to the pasta. I always reserve a little extra just in case the sauce reduces too much. Another tip…

If the sauce is too liquid coat a pat of butter with flour and trow it into the sauce to thicken it more. Tip number 3 add the broccoli to the pasta water just a few minutes before you drain the pasta.

One more thing….if your like me and cook in the morning for dinner stop the cooking process so the pasta remains el dente by running it and the broccoli under cold water.Then at dinner time reheat the sauce, add the pasta and broccoli just too heat through.

One more thing add salt and pepper to the vegetables in the saute pan, salt brings out the flavor in food, but use it sparsely you can add more to adjust flavors according to your taste.

This is a great satisfying vegetarian pasta recipe. If you make it please leave me a comment and don’t forget to tag me on Instagram, I love hearing from you, that’s my favorite part. if you like easy vegetarian pasta recipes try my summer lemon ricotta pasta and peas or my personal favorite vegetarian zucchini and tomato pasta.

Greens and Beans Spaghetti Pasta



Tender broccoli, spinach, cannellini beans, and pesto are tossed with spaghetti for a fresh, lemony pasta that's wholesome, comforting, and full of vibrant Italian flavor.

- ½ lb spaghetti
- 2 cups chopped spinach
- 2 cups broccoli florets
- 15 oz can cannelloni beans
- ½ chopped onion
- 2 tbsp chopped garlic
- 2 tbsp lemon zest
- ¼ cup fresh lemon juice
- 1 cup my walnut pesto sauce or your favorite store bought pesto
- 2 cups resevered pasta water
- 1 cup parmesan
- ¼ cup chopped Italian parsley and basil
- Salt and pepper to taste

1. Cook pasta according to package directions add the broccoli last 5 minutes reserve 2 cups of pasta water
2. In a large saute pan cook the onion and garlic until tender and just beginning to brown
3. Add the, reserved pasta water, drained, rinsed beans and prepared pesto sauce

4. Simmer 15 minutes add spinach last 5 minutes
5. Toss pasta into green and bean sauce
6. Add the herbs and Parmesan Cheese