Lemon Pesto Spaghetti With Beans

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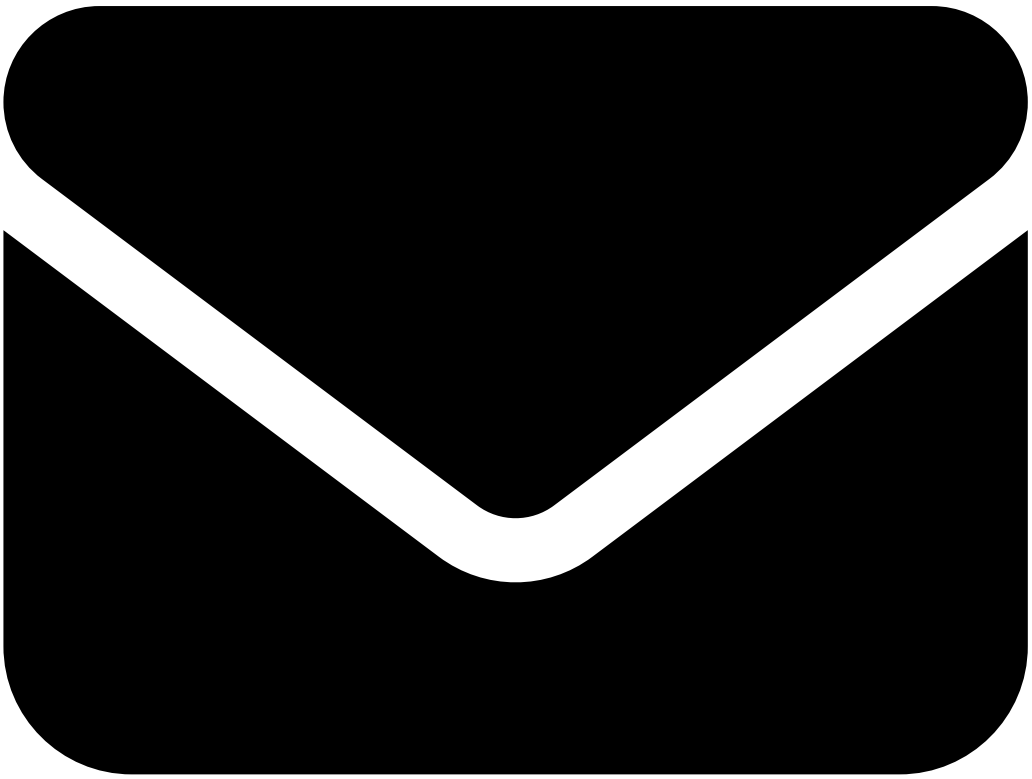




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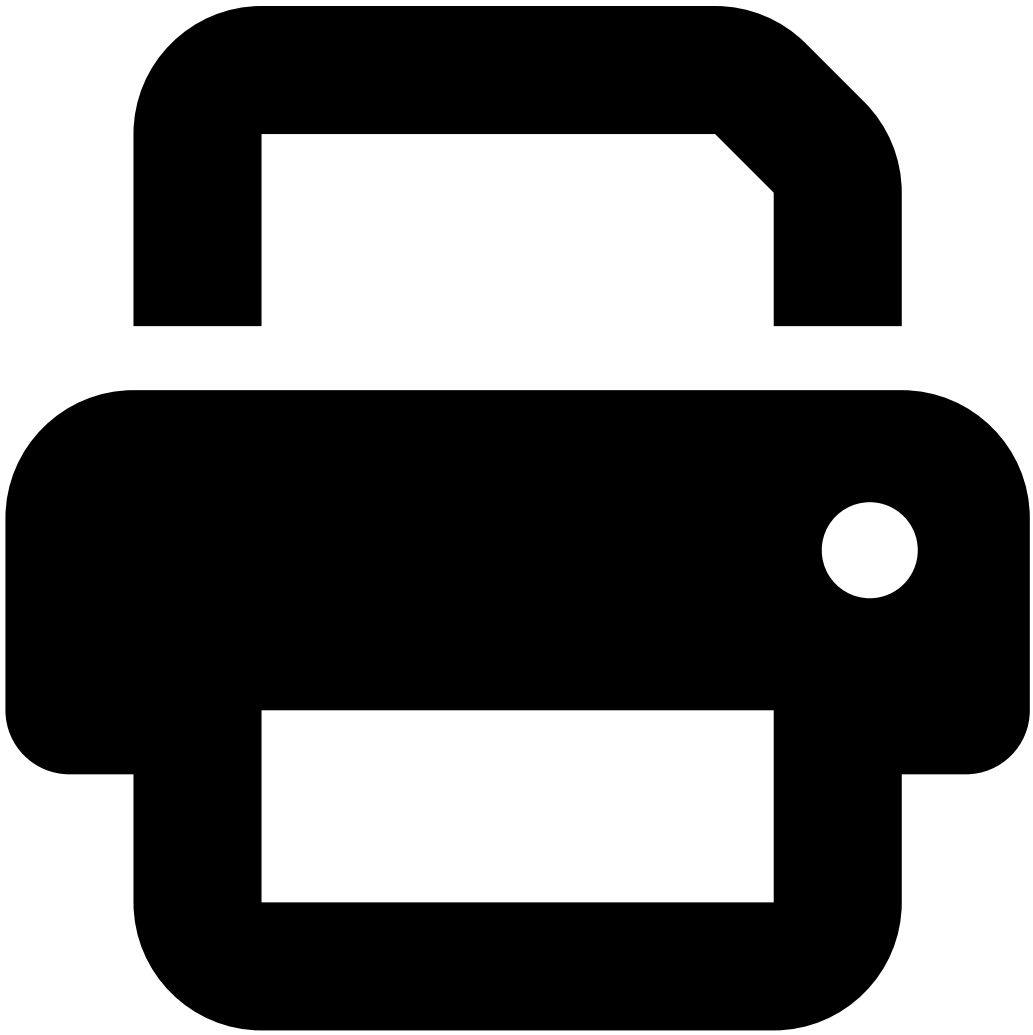

This summer lemon pesto spaghetti with bean pasta dish may seem like a fancy meal, but it’s easy and quick to make. And it’s a delicious meatless option pasta recipe when your graving Italian and want vegetarian too!!!
Spaghetti tossed in a light lemony sauce full of good for you ingredients makes this pasta recipe one of my favorite summer pasta dishes.

The hot weather is here in California. In the hot summer months am always on the look out for recipes that use cool vibrant seasonal ingredients. What’s more refreshing than basil pesto and the citrus flavor of fresh lemon juice?

3 variations for this lemon pesto spaghetti with beans recipe

The first change you can make to this lemon pesto spaghetti

recipe is the shape of the pasta. If your not a fan of spaghetti use whatever pasta you like or have on hand. In this particular pasta recipe any shape pasta works.

Second, the Cannellini beans can also be labeled as white kidney beans or Italian kidney beans, adding to the confusion…. These are also the ones used in most recipes that list white beans as an ingredient. You can also use great northern white beans that have a grainer texture and milder flavor.

And third, homemade pesto sauce is easy to make here is the recipe… in a blender add 2 bunches basil 1 cup parmesan cheese, 1 cup pine nuts than, with the motor running slowly pour in 1 cup extra virgin olive salt and pepper to taste, that's it easy homemade pesto sauce. But you don't have to use homemade pesto sauce any good quality store bought pesto sauce works too!!

Lastly please leave me a comment on your experience if you make this easy Lemon Pesto Spaghetti recipe. I love hearing from you It's my favorite part!!!

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Spaghetti is tossed in a creamy lemon pesto sauce with cannellini beans, spinach, garlic, and Parmesan for a bright, hearty, and satisfying pasta dish.

- 1 lb spaghetti
- 2 cups pesto sauce
- ½ cup fresh lemon juice
- 2 cups reserved pasta water
- 1 cup heavy cream
- 2 cups chopped spinach
- 1 cup grated parmesan cheese
- 16 oz drained and rinsed cannellini beans
- 2 tbsp each olive oil and butter
- ½ chopped onion
- 1 tbsp chopped garlic
- 2 tbsp chopped Italian parsley
- Salt and pepper to taste

1. Start by cooking pasta according to package direction reserving 2 cups of the water before draining

2. Bring the oil and butter to medium heat
3. Add the onion and garlic saute until tender and just beginning to brown
4. Add the reserved pasta water, lemon juice and cream, simmer covered 10 minutes.
5. Add the prepared pesto sauce, beans, spinach and half of the parmesan cheese simmer 10 minutes longer
6. Toss spaghetti with the lemon pesto bean sauce
7. Sprinkle with the Italian parsley and remaining parmesan cheese.