Saucy Pesto Pasta with Sun-Dried Tomatoes and Spinach,

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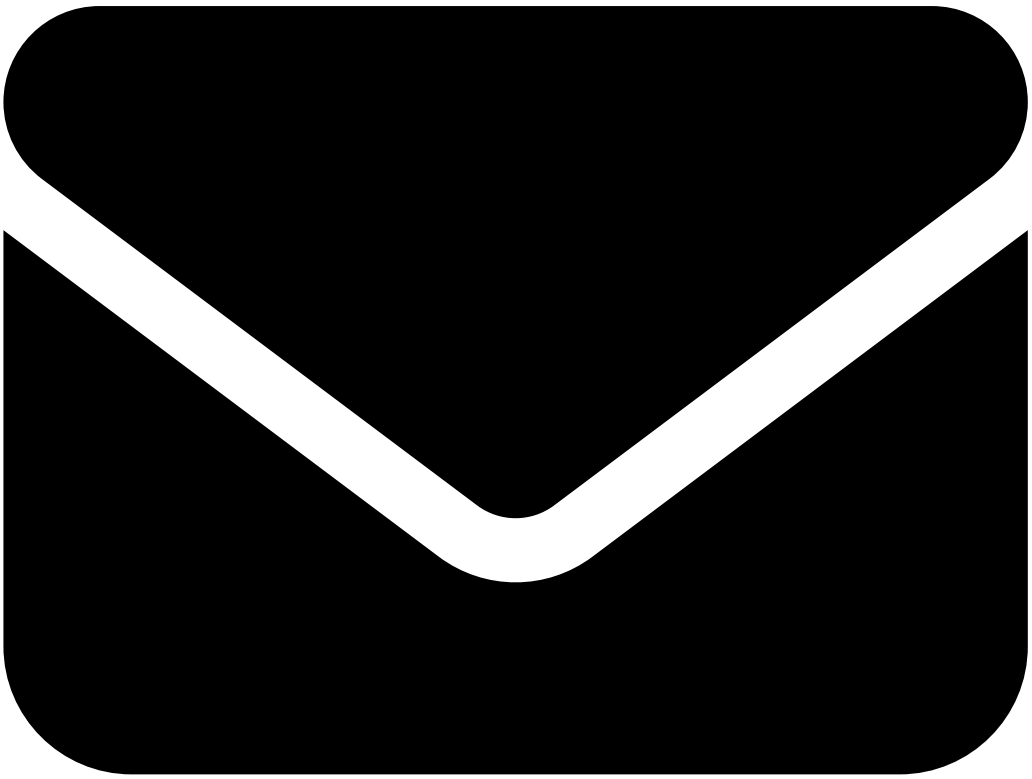




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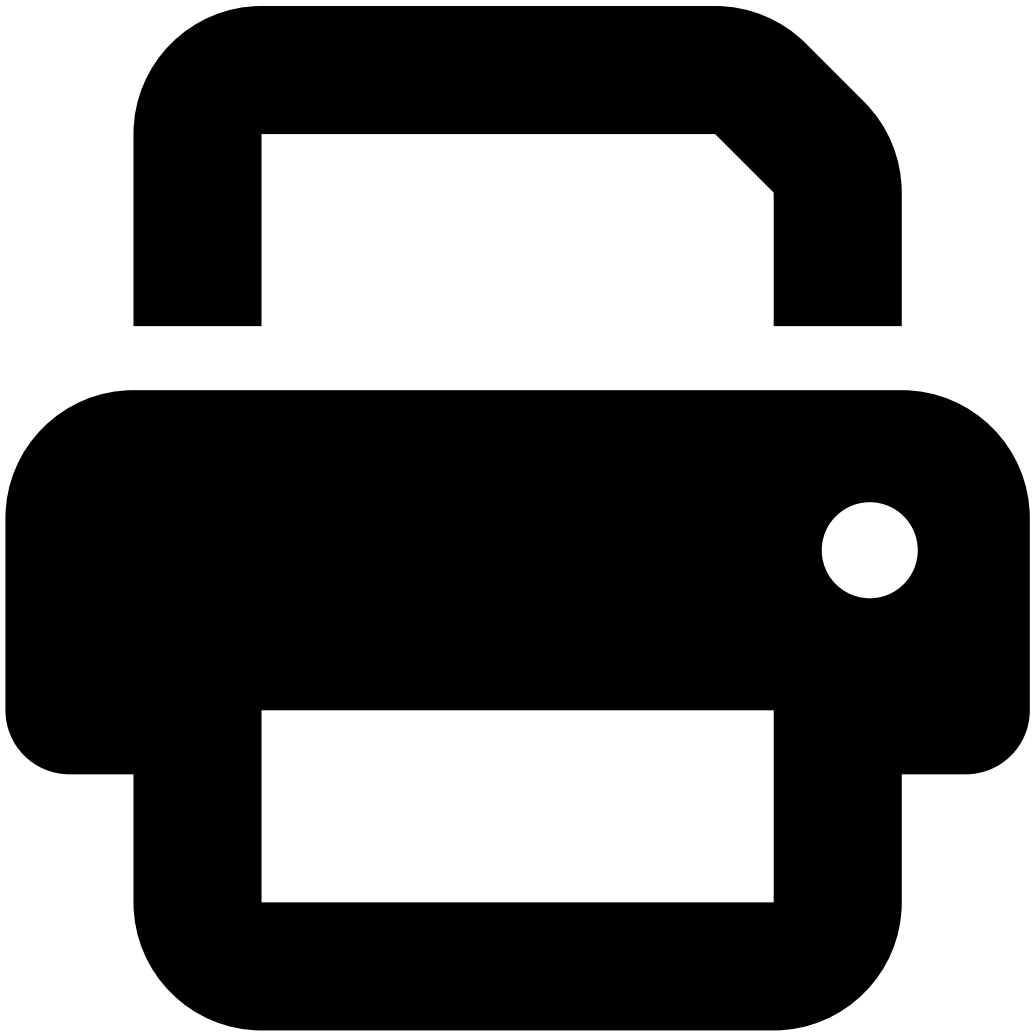

This 30-minute creamy pesto pasta with sun-dried tomatoes and spinach is an easy, flavorful dinner for those nights when you're craving Italian food but want something meat-free. Tossed in a creamy basil pesto sauce with sweet sun-dried tomatoes and fresh spinach, this pasta dish comes together quickly with simple ingredients and plenty of flavor.

I've said it before, and I'll say it again: I'm not a vegetarian, but I find that we eat meat-free meals three to four times a week. Pasta is one of my favorite ways to do that because it's so versatile. You can make it with meat, seafood, or vegetables, and there are endless ways to change up the flavors.

I know I share a lot of pasta recipes, but there's a reason for that! Pasta is easy to make, endlessly adaptable, and always delicious. From creamy sauces to simple tomato-based dishes, there's a pasta recipe for just about every craving.

And really, who doesn’t love pasta?

The secret to this Saucy Pesto Pasta is a flavorful basil pesto sauce that brings together fresh basil, garlic, Parmesan cheese, and extra-virgin olive oil. I love making homemade pesto because it’s fresh, easy to prepare, and adds so much flavor to pasta. You can use store-bought pesto to save time, but if you have a few extra minutes, homemade is always worth it!

How to Make Homemade Basil Pesto

Making your own basil pesto is so easy! In a food processor, combine 4 cups of fresh basil, 2 tablespoons of garlic, 1 cup of pine nuts, and 1 cup of Parmesan cheese. Process until everything is finely blended.

With the food processor running, slowly drizzle in 2 cups of extra-virgin olive oil until the pesto is well combined. That’s it! Homemade basil pesto, ready to use in this pasta or save for another meal.

A few tips: You can make the pesto ahead of time and refrigerate it in an airtight container, or freeze extra portions for later. It’s delicious tossed with pasta, spread on sandwiches, or added to roasted vegetables.

If you love easy Italian pasta dinners, be sure to check out my other pasta recipes.

How to Store and Reheat Saucy Pesto Pasta

Refrigerator: Store leftover saucy pesto pasta in an airtight container in the refrigerator for up to 3–4 days.

Reheating: Reheat gently in a skillet over medium-low heat with a splash of cream, milk, or chicken or vegetable broth to loosen the pesto sauce and bring back its creamy consistency. You can also reheat individual portions in the microwave,

stirring halfway through.

Freezing: I don’t recommend freezing the finished pasta, since the creamy pesto sauce may separate and the spinach can become watery. If you want to get ahead, make the pesto sauce separately and freeze it for up to 3 months. Thaw it in the refrigerator before using.

If you make this Saucy Pesto Pasta, please tag me on Instagram with your creations! And don’t forget to leave me a comment. I love hearing from you—it’s my favorite part!

Saucy Pesto Pasta with Sun-Dried Tomatoes and Spinach,



This creamy Saucy Pesto Pasta with sun-dried tomatoes and spinach is an easy 30-minute Italian-inspired dinner. Tossed in a rich basil pesto cream sauce with Parmesan cheese and tender spinach, this flavorful vegetarian pasta is perfect for busy weeknights when you want a comforting meal without the meat.

- 1 lbs penne pasta
- 1 cup sundried tomatoes chopped
- 2 cups chopped spinach
- 2 cups reserved pasta water
- 2 cups heavy cream
- 2 cups prepared pesto

- 1 cup grated parmesan cheese
- ½ chopped onion
- 2 tbsp chopped garlic
- 2 tbsp each olive oil and butter

1. Cook pasta according to package directions reserving 1 cup of the pasta water
2. In a large sauté pan heat the oil and butter to medium
3. Add the onion and garlic sauté until tender and just beginning to brown
4. Add the sundried tomatoes sauté 5 minutes longer
5. Add the cream and 1 cup of the resevered pasta water simmer covered on low for 15 minutes or until sauce thickens.
6. Add the spinach, pesto sauce and parmesan cheese simmer 10 minutes longer
7. Toss the drained penne with the sauce sprinkle with additional parmesan and fresh chopped Italian Parsley

Reserve a cup of pasta water before draining the pasta. Add a splash to the pesto cream sauce as needed to help it cling to the pasta and create a silky consistency. Use freshly grated Parmesan for the best flavor.
Main Course
Italian
Pesto Pasta