

# Pesto Pasta

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE



THE HUMANE SOCIETY  
OF THE UNITED STATES

**YIELD: 64 oz.**

**8 (8oz) Servings**

Ingredients	Qty	Measure
Penne Pasta	1	pound
Water	4	cups
Salt	1	Tsp.
<b>Pesto</b>		
Fresh basil leaves	½	pound
Walnuts	1	cup
Olive oil	2	cups
Fresh garlic	½	cup
Salt	2	Tbsp.

*HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.*

## Preparation

1. Pesto: blend basil, walnuts, garlic, oil and salt until creamy
2. Taste and adjust seasoning
3. Cook pasta al dente
4. Toss pasta and pesto together
5. Serve

*HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.*

*HACCP Critical Control Point: Hold at internal temperature of 135°F or above.*

*HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.*

## Serving Information

8 oz. pesto pasta, along with 4 oz. fresh garden salad

## Nutrition Information

 \*From USDA Nutrient Database

Calories: 659 Total Fat: 49g Saturated Fat: 49g Carbohydrate: 46g Protein: 9g Sodium: 263

Vitamin A: 44µg Vitamin C: 5mg Calcium: 54mg Iron: 3mg Folic Acid: 177µg