

Walnut Pesto with Penne Pasta 50 portions	Chickpeas, Canned, drained, rinsed	4 1/6 cup	<ol style="list-style-type: none"> 1. Put noodles in boiling water with 1 tsp. salt. Cook until tender, about 10-12 minutes. Drain, reserving a cup of pasta water. Set aside. 2. Put chickpeas, arugula, walnuts, ¼ cup nutritional yeast and garlic in food processor. Process until smooth. 3. While food processor is running, slowly pour in olive oil. Add lemon zest and juice. 4. Add salt and pepper. Continue to process for a few more seconds. 5. Toss pasta and pesto together. If too thick, use the reserved water for consistency. 6. If desired, garnish with remaining nutritional yeast and cherry tomatoes. Adjust seasoning and add remaining salt if needed. https://www.forwardfood.org/walnut-pesto-with-penne-pasta/
	Baby Arugula	8 1/3 cups	
	Walnuts, toasted	2 cup	
	Nutritional Yeast, divided	3 cup	
	Garlic, Fresh	4 clove	
	Olive Oil	1 cup	
	Lemon Zest	3 teaspoon	
	Lemon Juice, Fresh	8 1/3 teaspoons	
	Salt, divided	8 1/3 teaspoons	
	Black Pepper	4 teaspoon	
Tomatoes, Cherry	8 1/3 cup		