



## Fusilli with Spinach and Basil Pesto and Snow Peas

### Ingredients

- 1 g For the spinach and basil pesto:
- 0.5 g Spinach, chopped
- 0.5 cup fresh basil leaves, chopped
- 0.33 cup Nuts, pine nuts, dried
- 4 tbsp Olive oil
- 1 g For the sauce:
- 1 tbsp Butter
- 50 g Shallots, chopped finely
- 4 Cloves Garlic, finely chopped
- 0.5 cup Hot Water
- 2 cubes MAGGI® Chicken Bouillon
- 1.5 cups Cooking cream
- 1 cup Parmesan cheese, grated
- 400 g Fusili pasta
- 8 cups Water
- 2 cups Green peas

### Instruction

1. To prepare Pesto sauce: In a food processor, add spinach, basil, pine seeds, and olive oil and process to a coarse paste.
2. To prepare cream sauce: Melt butter in a medium saucepan over medium heat, add shallots, and garlic and saute until shallots are soft.
3. Add water and MAGGI® Chicken Bouillon cubes and simmer for 5 mins until garlic and shallots melt into the sauce.
4. Add cooking cream and Parmesan cheese and simmer until cheese is melted and sauce is thick and smooth. Remove from heat and stir in the Pesto.
5. Meanwhile, cook pasta in boiling water until al dente. Drain pasta, discard water and return to empty pot.
6. Add sauce and cut snow peas to the pasta and stir gently until pasta is coated.
7. Cook on low heat for 5 mins until snow peas are soft, but not fully cooked.
8. Serve warm on a large platter.

### Nutrition

Carbohydrates	66.64 g
Energy	568.65 kcal
Fats	24.82 g
Protein	20.44 g

30 Minutes

6 Servings