



# Quick Penne in a Brown Butter-Spinach Pesto Sauce

NIBBLEDISH CONTRIBUTOR

## Ingredients

Makes enough pesto to serve 4

Ingredients:

3-4 tbsp toasted pine nuts (toast in pan until fragrant on low/med. heat)

1 clove of garlic

1-1/2 cups fresh spinach

¼ cup basil

salt/pepper

1-2 tbsp parmesan

1 tsp capers, crushed-optional

1 tsp lemon juice-optional

¼ -1/2 cup olive oil

8-12 ounces pasta (enough for 4 servings)

3-5 tbsp butter (depends on the amount of butter you'd like)

## Instructions

Begin to cook pasta as directed and have butter in a frying pan waiting to become brown butter. While pasta is cooking, in a food processor, place all the pesto ingredients and pulse until you get a smooth pesto consistency. Notice how bright green and beautiful it is? When the pasta is done cooking and draining, place butter over medium heat and swirl the pan. Watch very closely as it can turn rather quickly and will continue to cook another minute or so off of the heat. When it starts to change to a very light brown, take it off the heat and add the pasta to the butter pan, then place in a serving dish. You can either add a dollop to the top of the pasta of pesto or mix it in. Shave some parmesan over the top and you've got yourself a meal. This is such a

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fast meal for those times you don't feel like doing much or don't have much time plus it's easy to add some toasted bread or vegetables.