



Makes 8 cups
Preparation Time: 30 minutes
Cook Time: 30 minutes

INGREDIENTS:

¼ cup raw cashews

4 cups fresh spinach

1 cup fresh basil

2 to 3 tablespoons nutritional yeast

2 cloves garlic, peeled

¼ cup low-sodium vegetable broth

2 tablespoons lemon juice

8 oz. dried whole wheat spaghetti

8 oz. fresh thin green beans, trimmed and halved lengthwise, if desired

1 15-oz. can no-salt-added cannellini beans, rinsed and drained (1½ cups)

Sea salt and freshly ground black pepper, to taste

1 tablespoon chopped pistachio nuts

Crushed red pepper (optional)

Green Bean Pasta with Cashew Pesto

Cashews are a smart swap for pine nuts in dairy-free pesto. Beyond building creaminess, the budget-friendlier nuts also add a subtle cheesy flavor, which nutritional yeast plays up in this pretty pasta dish. Cut down on day-of prep time by making the pesto ahead and refrigerating it in an airtight container for up to three days. These other [plant-based recipes](#) are easy to prepare and full of flavor and texture!

By Shelli McConnell

- 1** For pesto, place cashews in a bowl. Add boiling water to cover. Let stand 30 minutes; drain. In a blender or food processor combine cashews and the next six ingredients (through lemon juice).
- 2** Cook spaghetti according to package directions, adding green beans the last 2 minutes of cooking; drain, reserving 1 cup pasta cooking water. Return spaghetti to pan. Add pesto and cannellini beans; toss to coat. Add reserved pasta cooking water a little at a time to achieve desired texture, tossing to combine. Season with salt and black pepper. Sprinkle with pistachios and, if desired, crushed red pepper.