





United States Department of Agriculture

SPINACH SAUCE

Yields 4 servings

Prep Time: 5 minutes

3 ounces spinach

3 garlic cloves

3 tablespoons olive oil

1 cup full-fat coconut milk

1/4 cup nutritional yeast

salt and pepper to taste

1. In a food processor or blender, combine spinach, garlic, olive oil, coconut milk, nutritional yeast, salt, and pepper. Blend until smooth.
2. Prepare pasta according to the package instructions.
3. Pour the spinach sauce into a large skillet with cooked pasta and cook over medium-low heat for 5 minutes.
4. Garnish with lemon and serve.

Recipe adapted from [@cooktoria.com](https://www.cooktoria.com)

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