creamy spinach herb pasta



featured product:
baby spinach

this creamy, dreamy pasta is loaded with tons of nutrients thanks to all the green veggies added to the mix. a yummy dish to whip up for a weeknight meal using staples you may already have in the pantry!

ingredients

1 box cooked pasta
1 tablespoon avocado oil
1 onion
4 garlic cloves
1 clamshell **organicgirl baby spinach**
1 cup peas
? cup organicgirl **herb goddess dressing**
¼ cup dairy-free parmesan

directions

1. if using fresh peas, blanch them in boiling water for a couple of minutes. if using frozen peas, thaw them.
2. cook the pasta according to the package instructions. drain and set aside.
3. finely chop the onion and mince the garlic.
4. make the organicgirl herb goddess dressing according to instructions.
5. in a large skillet, heat 1 tablespoon of avocado oil over medium heat.
6. add the onion and cook until it becomes translucent, about 5 minutes.
7. add the minced garlic and cook for another 1-2 minutes until fragrant.
8. add the clamshell of baby spinach to the skillet and cook until wilted.
9. stir in the peas and cook for another 2-3 minutes until they are heated through.
10. add the cooked pasta to the skillet and toss to combine with the vegetables.
11. pour in the ? cup of organicgirl herb goddess dressing and mix well to ensure everything is evenly coated; sprinkle the ¼ cup of dairy-free parmesan over the pasta and toss again to distribute evenly.
    optional: garnish with additional dairy-free parmesan.