

Lemon Butter Penne and Vegetables



- 8 oz Food Club Penne Pasta
- 1/4 cup Food Club extra virgin olive oil
- 1/3 cup fresh lemon juice
- 1 tablespoon finely shredded fresh lemon rind
- 1 teaspoon Food Club salt
- 2 cups fresh baby spinach
- 1/2 stick Food Club butter
- 1/2 teaspoon Food Club black pepper
- 1/2 cup halved red cherry tomatoes
- 1/2 cup halved yellow cherry tomatoes
- 1/2 cup shredded Food Club Italian cheese blend
- 1/3 cup toasted pine nuts

Cook pasta according to package directions. Combine oil, lemon juice, lemon rind, salt, and pepper in small bowl, whisking until blended. Melt butter in a large skillet over medium heat and cook until it foams and begins to brown, (about 3 minutes). Remove butter from heat and toss in hot, drained penne, spinach, red and yellow tomatoes, and pine nuts. Drizzle lemon oil mixture over penne and vegetables, tossing to coat. Sprinkle with Italian cheese blend and serve.