

Parsley Pesto Pasta

Forget expensive basil pasta, this quick and easy parsley pesto pasta packs a huge flavor punch and costs pennies.

Prep Time	Cook Time	Total Time
10 mins	15 mins	25 mins



Servings: 8 Author: [Beth Moncel](#)

★★★★★
4.93 from 14 votes

Ingredients

- 1 lb. fettuccini \$1.29
- 1 bunch Italian parsley \$0.85
- 1/2 cup grated parmesan \$0.48
- 2 Tbsp lemon juice \$0.12
- 2 cloves garlic \$0.16
- 1/4 tsp salt \$0.02
- 1/2 cup olive oil \$1.26

Instructions

1. Rinse the parsley well and shake off as much water as possible. Remove the leaves from the stems and place them into the food processor. Also add the garlic (peeled), parmesan cheese, and lemon juice. Pulse until there are no large chunks of garlic left.
2. Slowly add the olive oil through the spout on the lid as you continue to pulse the mixture. Scrape down the sides of the bowl as needed and pulse until smooth. Taste the pesto and add salt to your liking. I added 1/4 teaspoon. You want the pesto to be slightly saltier than you'd think because it will be spread out thin over the pasta.
3. Cook the pasta according to the package directions (this can be done while you make the pesto). Before draining the pasta, reserve about a half cup of the starchy cooking water. Drain the pasta, let cool slightly (about 5 minutes) and then return it to the pot. Add the pesto and stir to coat. If the pasta becomes dry, clumpy, or sticky, use a small amount of the pasta water to help loosen it up. Serve warm!

See how we [calculate recipe costs here](#).

Nutrition

Serving: 1 Serving | Calories: 361.28kcal | Carbohydrates: 44.46g | Protein: 9.49g | Fat: 16.18g | Sodium: 194.31mg | Fiber: 2.1g