

Creamy Pasta with LeGrand Pesto



In partnership with our good friends at [Maison LeGrand](#), we've created this Valentine's Day-themed recipe to fill your heart with joy and gratitude and fuel your body with nutrient-rich ingredients. The icing on the cake? You don't even have to share!

Preparation 5 min

Cooking 15 min

Servings 3

Nutrition Facts (per serving)

Calories 195

Fat 7

Carbohydrates 23

Fibre 4

Protein 8

Sodium 115

Ingredients

- 1 can (227 g) [GoGo Quinoa & Lentil Fusilli](#)
- 15 ml (1 tbsp) olive oil
- 1 large tomato, diced
- 60 ml (¼ cup) [LeGrand Live Sundried Tomato Pesto](#)
- ½ container (110 g) [LeGrand Original Cream Cheese](#)

) creamy soy formula

- 3 oz (115 g) spinach
- Pepper and salt, to taste
- Kalamata olives (for presentation)
- Nutritional yeast (optional)

Preparation

1. Cook pasta according to package directions. Drain and set aside.
2. In a large non-stick skillet, over medium heat, soften tomatoes in oil.
3. Add pesto, cream cheese and creamy soy mixture. Mix everything together.
4. Add salt and pepper to taste and simmer for about 8-10 minutes.
5. Add spinach and stir over low heat until softened. Season with pepper and salt to taste.
6. Serve fusilli topped with sauce, add olives for presentation and nutritional yeast if desired for a cheesy touch.



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