

Pistachio Pesto and Shrimp Pasta



This bright, creamy dish is packed with flavour. Pistachio pesto gives it a naturally rich texture that pairs beautifully with shrimp, while sundried tomatoes bring a savoury punch. Lemon adds freshness, and the basil and chopped pistachios lend just the right amount of aroma and crunch. A quick and easy weeknight pasta that still feels special.

To enjoy this dish, take advantage of our [exclusive discount on Favuzzi's Pistachio Pesto](#).

Preparation 15 min

Cooking 20 min

Servings 6

Nutrition Facts (per serving)

Calories 400

Fat 11

Carbohydrates 53

Fibre 7

Protein 22

Sodium 240

Ingredients

- 1 package (340 g) of high-protein pasta (such as Catelli Protein+™)
- 15 ml (1 tbsp) olive oil

- 2 cloves garlic, minced
- 250 ml (1 cup) white wine
- 85 g (3 oz) pistachio pesto (such as Favuzzi)
- 125 ml (½ cup) sundried tomatoes, chopped
- 5 oz (142 g) baby spinach
- 10 basil leaves, cut into chiffonade
- The juice of ½ lemon (or 30 ml / 2 tbsp)
- 60 ml (¼ cup) shelled pistachios, chopped

Preparation

1. Cook the pasta according to package directions. Reserve 125 ml (½ cup) of the cooking water. Drain and set aside.
2. Meanwhile, in a large skillet, heat the olive oil over medium heat. Add the shrimp and cook for 1–2 minutes per side or until just pink and opaque. Transfer to a plate.
3. In the same skillet, sauté the garlic for 30 seconds. Deglaze with the wine and simmer for 2–3 minutes to reduce slightly.
4. Add the pistachio pesto and sundried tomatoes. Stir in the reserved pasta water and mix until the sauce becomes silky.
5. Add the cooked pasta, spinach, and basil. Toss gently until the spinach wilts. Return the shrimp to the pan and add the lemon juice. Adjust seasoning if needed.
6. Serve topped with chopped pistachios.

Notes

Store in an airtight container in the refrigerator for up to 3 days. Can be frozen for up to 3 months.



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