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Recipe: Vegetable pesto pasta

Shikha Desai, TNN Apr 8, 2013, 04.04PM IST

Tags: vegan | sweets | Pesto pasta | pasta | olive oil | Food Network | Carrots

Here are some delicious recipes for meat lovers and healthy eaters

Vegan Pesto Pasta Ingredients:

1 cup of basil leaves washed and de-stemmed

250g pasta 2 garlic cloves

Juice of 1/2 lime

Salt and pepper to taste

2 tsp of olive oil

1/2 cup of powdered cashews



- In a blender, blend the basil leaves
- Add cashew powder
- Add salt and pepper
 Add 2 garlic cloves
- Add lime juice
- Add olive oil
- Blend the ingredients into a fine paste - Stir the mixture
- In a bowl, add the boiled pasta
- Tip: Ensure the pasta is hot
- Add the pesto paste to the pasta
- Mix well

Tip: Ensure the pasta is evenly coated

Vegan Gajar ka Halwa

Ingredients:

400g of carrots cut & steamed

3/4th cup of melted jaggery

2 cardamom pods

2 tsp pistachios 3/4th cup of cahsews

Procedure:

- Grate the carrots
- In a mortar and pestle, pound the pistachios and cardamom pods
- Did you know: This recipe is oil free
- Powder the cashews
- Add the melted jaggery to the carrots
- Mix well
- To the mixture, add the powdered cashews
- Tip: Add the cashew powder in intervals
- Add the pounded pistachios and cardamom

Tip: You can use other nut such as almonds, raisins, walnuts as well

- Mix well

(Recipe courtesy: Rithika Ramesh, India Food Network)

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