

## The Greenest Pasta

1 cup Mizuna pesto or basil pesto  
2 cups chopped asparagus  
1 spring onion, chopped  
1 cup hearty greens, such as chard,  
cauliflower leaves, or cabbage,  
shredded  
1/3-pound dried tube pasta, like  
penne or rigatoni  
2 radishes, sliced thin



Pasta is a staple in our house. It's a very quick, convenient way to make dinner and get a lot of veggies in our bodies. And the sparkling green color of this one makes it particularly appealing. I like to use a whole wheat or protein pasta in this recipe, but literally any pasta will work.

Start the water boiling, and salt it until it tastes like seawater. In a large-ish bowl, put the pesto and sliced radishes, then set aside.

While you're waiting for the water to boil, heat a pan with a generous glug of olive oil over medium-high heat. Once hot, add the asparagus, spring onion, and other greens to the pan. Do not move them until there is some color on the bottoms of the veggies, then mix around so that other parts get colored. Continue cooking for about 5 minutes. You want the veggies to stay crisp.

Once the veggies are done, add them to the pesto and radish bowl.

Cook pasta according to package instructions, then, before draining, scoop some of the pasta water out with a mug or Pyrex cup. Drain the pasta and add to the pesto and radish bowl. Mix the pasta and toppings well, adding pasta water if you need to thin the sauce out a little bit.

Serve immediately, topping with extra cheese, or not! Sometimes letting the pasta sing on its own is a wonderful thing.