CILANTRO ALMOND PESTO PASTA RECIPE (VEGETARIAN)



Cilantro almond pesto pasta recipe is rich in taste, colorful and flavorful. I love the fresh flavor of cilantro(coriander leaves), rich taste of almonds, a nice flavor of garlic, spiciness from chilly, little tartness from lemon juice and adding olive oil balances all the taste and it takes the pasta recipe to a whole new level. You can try this creamy, delicious cilantro pesto for pasta, pizza and sandwich.

If you don’t have almonds, replace it with cashews or walnuts. You can make this for lunch or dinner, it is very filling,

healthy and yummy. Pack this for kids lunch box too. Also check my other pasta recipes – Basil pesto pasta, Indian Style Vegetarian Pasta Recipe, Pasta Salad with low fat 1000 Island Dressing, Mushroom and Tricolour Pepper Pasta Recipe, Creamy Avocado Pasta, Elbow Pasta with Broccoli,, CHEESY VEGETABLE PASTA, Elbow Pasta with Broccoli, Roma Tomatoes and Green Olives

Cilantro almond pesto pasta recipe

5.0 from 1 reviews
CILANTRO ALMOND PESTO PASTA RECIPE



Save Print
Prep time
5 mins
Cook time
20 mins
Total time
25 mins

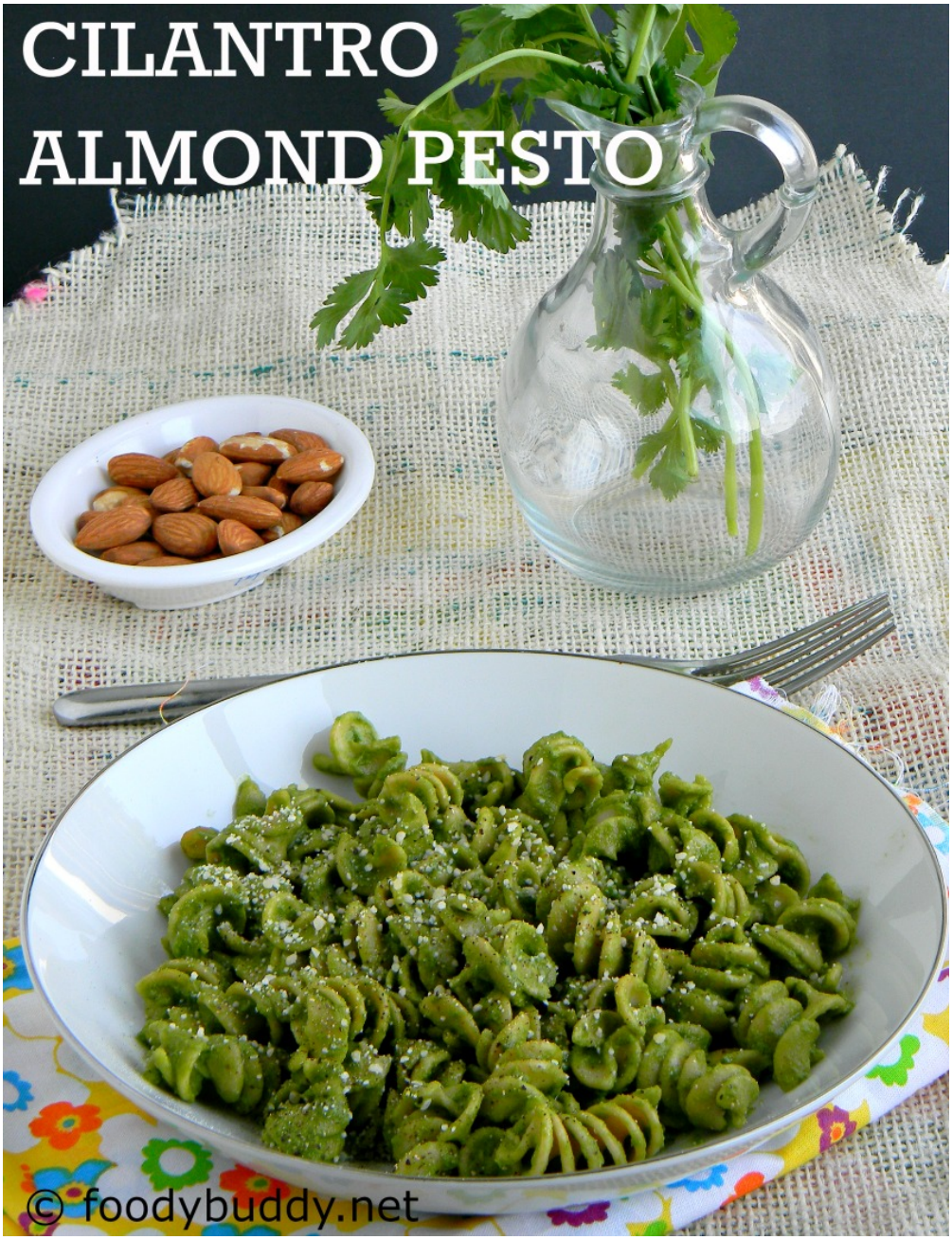
Cilantro almond pesto pasta recipe is a tasty, flavorful dinner dish, they are very filling and healthy. This pesto pasta is made with cilantro, almonds and garlic.
Author: Gayathri Ramanan
Recipe type: dinner
Cuisine: American
Serves: 2
Ingredients

- 1 Cup of Rotini Pasta
- 1 and ¼ Cup of Cilantro (Coriander leaves), small bunch
- 20 Almonds, Roasted
- 4 Garlic Cloves
- 2 Green Chilly (Indian)
- 1 Tsp of Lemon Juice
- 2 Tsp of Olive Oil
- Salt to taste
- Parmesan Cheese to taste

Instructions

1. Cook the pasta as per the package directions along with oil and salt.
2. Once it done, drain the water and transfer the pasta to a mixing bowl.
3. In a pan, add little oil, add garlic and green chilly, fry it for a min. Add this to a blender grind it along with cilantro, water and almonds.
4. Transfer this ground paste and lemon juice to cooked pasta, add little oil and salt. Mix thoroughly until the pasta are coated well with pesto. Sprinkle some parmesan cheese on top for extra taste.
5. Yummy cilantro almond pesto pasta is ready to enjoy

Notes
If you don’t have almonds, replace it with cashews or walnuts.
You can use this cilantro pesto for any type of pasta.
You can use any oil instead of olive oil.
Add serrano or jalepeno in place of green chilly.
Here I used roasted almonds. If you are using unroasted almonds, roast it in a pan before you make pesto.



Tags: cilantro almond pesto pasta recipe, cilantro pesto recipe, pesto pasta recipe, pasta recipe vegetarian, kids pasta recipe, Indian pasta recipe.

Indian Style Vegetarian Pasta Recipe



Indian style Vegetarian Pasta recipe is an easy, yummy kids breakfast dish made with basic pantry ingredients. Usually pasta can be made with sauces like tomato sauce or white sauce. This pasta recipe is made without sauce, here I used Indian aromatic spices and veggies to make the pasta dish more flavorful, healthy and tasty. You can pack this pasta for kids lunch box or it makes a great after school snack. Try it you will love it.

Also check my other pasta recipes

1. Mushroom tricolour pepper pasta
2. Pasta Salad with thousand Island dressing
3. Creamy Avocado Pasta
4. Chessy Vegetable Pasta
5. Basil Pesto Pasta
6. Elbow pasta with broccoli, tomatoes and olives

Indian Style Vegetarian Pasta Recipe



Save Print
Prep time
20 mins
Cook time
20 mins
Total time
40 mins

Indian Style Vegetarian Pasta Recipe is an easy , yummy kids breakfast dish made with fusilli pasta and Indian spices.
Author: Gayathri Ramanan
Recipe type: Breakfast
Cuisine: Indian
Serves: 2 people
Ingredients

- 1 Cup of Fusilli Pasta
- 1 Onion, Sliced
- 2 Garlic, Chopped
- 1 Tomato, Chopped

- 1 Carrot, Chopped
- 1 Capsicum, Chopped
- ¼ Tsp of Turmeric Powder
- 1 Tsp of Sambar Powder
- ½ Tsp of Garam Masala
- ¼ Tsp of Cumin Powder
- Salt to taste
- 2 Tsp of Butter or Olive Oil
- 1 Tsp of Mustard Seeds
- Few Curry Leaves
- Few Coriander Leaves
- 2 Spring Onions(green onion), Chopped

Instructions

1. Cook the pasta according to package instructions. Drain the water and keep it aside.
2. Heat a pan with oil or butter, add mustard seeds and curry leaves, after it pops up.
3. Add onion and garlic, fry until it turns golden brown colour.
4. Add tomato, fry until it turns soft.
5. Add all the masala powder- turmeric powder, sambar powder, cumin powder and garam masala, fry for a min.
6. Add all the veggies, fry well for a min and add water, cook it few mins. Do not over cook the veggies.
7. Add the pasta, mix really well and cook for sometimes until it absorbs all masala, finally garnish it with coriander leaves and chopped spring onions. Turn off the stove.
8. Serve hot with ketchup.

Notes
add any vegetables of your choice.
You can use any kinds of pasta.
Dont have sambar powder, add 2 tsp of coriander powder and 1 tsp of red chilly powder. Otherwise add pepper powder alone.
Butter adds a nice flavor.



Tags: Indian style Vegetarian Pasta recipe , vegetarian pasta recipe, pasta recipes vegetarian ideas, pasta recipe indian style, indian masala pasta, kids easy breakfast recipe.

Mushroom and Tricolour Pepper Pasta Recipe



Mushroom and Tricolour Pepper Pasta Recipe is a delicious, colourful and flavorful pasta dish. The cooked pasta is tossed with cheese, bell peppers and mushroom, seasoned with Italian

herbs and garlic. Here I used penne pasta, you can use any variety of pasta. I have used tri colour bell pepper and mushroom in this pasta dish, you can use any vegetables of your choice and customize the recipe.This penne pasta recipe with pepper and mushroom is an easy, satisfying and comforting meal. You can have this pasta for breakfast or lunch or dinner.

Ingredients for Mushroom and Tricolour Pepper Pasta Recipe

Preparation Time: 20 mins Cooking Time: 10 mins Serves: 2

- 1 Cup of Uncooked Penne Pasta
- 1 Yellow Onion, Chopped
- 2 Garlic, Chopped
- 5 Baby Bella Mushroom, Sliced
- 6 Black Olives, Sliced
- 2 Tbsp of Chopped Red Bell Peppers
- 2 Tbsp of Chopped Yellow Bell Peppers
- 2 Tbsp of Chopped Orange Bell Peppers
- 3 Tbsp of Shredded Triple Cheddar Cheese
- 3 Tbsp of Parmesan Cheese
- 1/2 Tsp of Dried Oregano
- 1/2 Tsp of Black Pepper or to taste
- Salt to taste
- 1 Tbsp of Olive Oil

Method for Mushroom and Tricolour Pepper Pasta Recipe

- Cook pasta according to packaging directions. Drain the pasta and keep it aside.
- Meanwhile in a large skillet, heat oil, add onion and garlic, saute this until it turns golden brown.
- Add tri colour bell peppers, mushroom, oregano, salt and pepper, saute this for 3 mins in a high flame.
- Reduce the flame, add cooked pasta, cheddar cheese. Stir well with veggies for a min.
- Finally add black olives and parmesan, mix well.
- Yummy tri colour pepper pasta with mushroom is ready to serve.

Tips

- You can use any kind of pasta like fusili or rigotoni or farfalle.
- Add any kind of cheese like gorgonzola cheese or feta cheese or just use parmesan cheese.
- If you love cherry tomatoes, add them.



Tags : Mushroom and tri colour pepper pasta recipe, tri colour pepper pasta, make tri colour pepper pasta at home, tri colour pepper penne pasta recipe, penne pasta recipe with mushroom, pasta recipe, vegetarian pasta recipe, lunch pasta recipe.pasta recipe with cheddar cheese