

## Mondo Bizarro Pasta Sauce

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4 or 5 large cloves garlic  
1/3 cup fresh basil leaves  
1/3 cup minced parsley  
1 lb. bunch spinach, stemmed  
2 to 3 medium-sized ripe tomatoes, peeled and seeded  
1/2 cup parmesan, plus extra for the top  
1/2 tsp salt  
Optional: 1/2 cup pine nuts, olive oil for the pasta

About 10 minutes to prepare

### *Instructions:*

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Place the garlic, basil, parsley, and spinach in a food processor or blender, and work into a uniform paste.

Add the tomatoes, and process just a few seconds more. Transfer to a bowl, and stir in parmesan, salt, and optional nuts.

Serve the room-temperature sauce with hot pasta in a warmed serving bowl. Pass some extra parmesan, the pepper grinders, and if desired, a crust of olive oil.

Makes 6 servings

Source: Moosewood Cookbook

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