

## Barossa Creamy Kale Pasta

### *Ingredients:*

3-4 cups shredded kale  
1 tablespoon olive oil  
2 cloves garlic, minced  
1 cup cashews  
½ cup Almond Breeze Almond Milk Unsweetened Original  
Clove garlic  
¼ cup olive oil  
Squeeze of lemon juice  
Parmesan  
Salt  
Pepper

### *Method:*

Heat the oil over medium heat. Add the garlic and kale and sauté for 5-10 minutes until very soft. Keep the heat low to avoid burning the garlic. Season with salt.

Pulse all the sauce ingredients in a food processor or blender until very smooth.

Cook pasta according to package directions. Reserve about 2 cups of the water from the pot when you drain the pasta. Toss the hot pasta with the sauce, kale, and just enough of the reserved pasta water to carry the sauce throughout all the noodles. Top with Parmesan, salt, and pepper to taste.

