

## Creamy Garden Pasta (serves 6-8)

### Ingredients

- 1 lb pasta of choice, cooked
- 1 12 oz bag of organic frozen peas
- 2 T olive oil or butter
- 2 6 oz containers dairy free Boursin garlic and herb spread
- 1 leek, sliced vertically then chopped
- 1 handful dill, chopped
- 1 handful chives, chopped
- 1 handful green onion, chopped
- Edible flowers (Borage)

Cook pasta to box ingredients, and in the last minute of cooking, add frozen peas to the pasta pot. Strain pasta and peas, saving 4 oz cooking liquid. Set aside. In a 2-3 inch deep pan on medium heat, add olive oil or butter. Let heat and add leeks, sauteeing until soft and browning, about 4-5 minutes. Add pasta and peas, coating with the caramelized leeks. Add both containers of Boursin spread, allowing the spread to melt into the pasta and form a creamy sauce. Add in reserved cooking liquid and cook another 1-2 minutes. Turn off heat and stir in 3/4 of the herbs. Serve in a salad bowl and garnish with additional herbs and edible flowers. Enjoy!

*Recipe by Garden Chef Natalie Fisher-Chavez*



ATLANTA BOTANICAL GARDEN