

Cilantro Coconut Milk Pasta

From Yasemeen @ Health Nut on [Ashley's Cooking Adventures](#)

Ingredients

- 1 cup fresh cilantro
- 3/4 cup coconut milk
- 1 lb whole grain or multi grain pasta
- 1 clove garlic
- 1/2 medium onion, finely chopped
- 1/4 teaspoon turmeric
- 1/2 teaspoon coriander powder
- 1/2 teaspoon salt
- 1 teaspoon extra virgin olive oil

Directions

Puree the cilantro (leaves and stems) in a food processor. Set aside. Cook the pasta to al dente according to pasta directions. When pasta is done, drain and cool. In a medium sized pan heat the olive oil and add onion. Cook until translucent and then add garlic and other spices. Cook for a minute or two then add in the coconut milk. Bring to a slow boil then mix in the pureed cilantro and cooked pasta. Combine thoroughly, then turn off the heat. Serve warm.