

Pasta with Pea Pesto

Serves: 4 Print

Ingredients:

8 oz short cut pasta (I used farfalle)
2 tbsp olive oil
1 shallot, chopped
2 cloves garlic, chopped
1 cup frozen peas, thawed
1 tbsp basil, roughly chopped
1 tbsp mint, roughly chopped
1 tbsp grated parmesan, plus more for garnish
1 tbsp lemon juice
¼ tsp pepper
salt, to taste
crushed red chili flakes, for garnish

Directions:

1. Make the Pasta: Cook pasta in generously salted water according to package directions until al dente. Reserve ½ cup of the pasta cooking water, and drain the pasta.
2. Meanwhile, start the sauce: Heat olive oil over medium heat in a medium saucepan. Add garlic and shallots, and saute for 5-6 mins until the garlic is fragrant and the shallots start to soften. Remove from heat.
3. To the bowl of a small food processor or blender, add peas, basil, mint, parmesan, lemon juice, garlic and shallot mix including the oil, pepper, and reserved pasta water. Process until smooth.
4. Finish the Pasta: Add drained pasta back to the cooking pot. Top with pea puree, and toss well to coat. Transfer pasta to a serving dish, and garnish with grated parmesan cheese and a pinch of red pepper flakes, if desired. Serve!

Recipe notes:

*Frozen peas that have been thawed are great for this sauce, because they're already par cooked. So, they don't require any additional cooking before we use them.

*If we salt our pasta water properly, we won't need to add any additional salt to our pea pesto. Our pasta cooking water should taste "like the sea".

*If you don't have a lemon on hand, you could substitute white wine vinegar for the lemon juice.

*I've said this a thousand times before, but the small food processor in this Ninja Prep set is my go to for blending small batch sauces. It's the perfect size!