

Pappardelle with Arugula-Pistachio Pesto

Ingredients to serve 4:

- 1 lb pappardelle
- 8 oz arugula, plus extra leaves for garnish
- 2 cloves garlic
- ¼ cup grated Manchego
- ¼ cup pistachios, plus more for garnish
- 1 tablespoon Alessi white balsamic reduction
- ½ fresh squeezed lemon juice
- ¼-½ cup good quality extra virgin olive oil
- kosher salt and pepper to taste
- shaved Manchego for garnish
- fresh cherry tomatoes, garnish

Directions:

In a food processor, purée garlic, arugula, pistachios and Manchego until finely chopped. Add lemon juice, vinegar and with motor running, add olive oil until pesto has a smooth consistency (adjust amount of olive oil to achieve a smoother or chunkier pesto according to taste).

Prepare pasta according to package directions. Reserve about a cup of cooking liquid.

Drain pasta, place back in cooking pot along with prepared pesto and stir to incorporate, adding cooking liquid if necessary.

To serve, spoon pasta in bowls and garnish with arugula, shaved Manchego, pistachios and cherry tomatoes if desired. Enjoy!

