



QUALITY KITCHENWARE
COOKING CLASSES & CULINARY INSPIRATION

Spring Pea Pesto Pasta

Serves 4-6

This pasta is perfect for an impromptu spring dinner with family and friends! The fresh pesto comes together quickly with a small food processor and delivers a wonderful depth of flavor. The peas, burrata cheese, Sun Gold tomatoes, fresh mint, and basil make a tasty and gorgeous garnish. **Buon appetito!**

Ingredients:

1 lb Casarecce pasta (or whatever shape you prefer)
1 cup frozen peas
1 cup Sun Gold tomatoes, halved

Spring Pea Pesto Ingredients:

1/2 cup frozen peas, thawed
1/4 cup Parmesan cheese
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1/2 cup olive oil
1/2 cup packed fresh basil leaves
1 tablespoon packed fresh mint leaves
juice of 1/2 lemon (about 2 tablespoons)
2 tablespoons pine nuts
1 small clove fresh garlic

Garnish:

8 oz burrata cheese
Mint leaves
Basil leaves, chiffonade

Directions:

1. Prepare the pesto by pulsing all of the ingredients together in a small food processor.
2. Cook the pasta according to the package instructions. Drain, reserve about 1/2 cup of the pasta cooking water. Cook the peas by bringing to a boil for 1-2 minutes, or until they turn bright green.
3. Mix together the cooked pasta with the cooked peas, pesto, and fresh halved tomatoes.
4. Garnish with chunks of fresh burrata, mint leaves, and basil.