

## ***Pappardelle with roasted asparagus and pistachio pesto***

3 cups cleaned basil leaves

¼ cup pistachios

1 garlic clove

¾ cup Extra Virgin Olive Oil

½ cup grated parmesan cheese

Kosher salt to taste

1 pound asparagus

Freshly ground black pepper

½ teaspoon freshly grated lemon zest

1 pound hand made pappardelle

1. Bring a large pot of salted water to a boil. Have a bowl of ice water ready.
2. Add the basil and blanch for 30 seconds. Scoop the basil out of the water and plunge into ice water. When cool, drain the leaves and squeeze gently to dry.
3. Pulse the nuts in a food processor several times. Add the basil and ¼ cup oil. Puree to a rough paste, adding additional oil as needed. Using a fine

microplane, grate the garlic into the bowl of the food processor. Season with salt and pulse to combine.

4. Transfer the mixture to a large bowl. Add the  $\frac{1}{4}$  cup cheese and mix well.  
Taste and adjust seasonings if necessary.
5. Preheat oven to 400°.
6. If the asparagus are large, snap off the fibrous portion off the root end of the stems. Peel the remaining part of the stem. If the asparagus are pencil thin, simply snap the ends.
7. Toss the asparagus with 2 tablespoons extra virgin olive oil and season with salt and pepper. Arrange on a sheet pan in a single layer. Roast in the oven, 5-7 minutes, or until the asparagus are tender and start to brown. Cool. Cut the asparagus into 1 inch pieces, cut on the diagonal. Transfer to the bowl with the pesto.
8. Bring a large pot of salted water to a boil. Add the pasta and cook, stirring constantly, until the water returns to a boil. Boil 2-3 minutes and then scoop out the pasta and place in the bowl with the pesto and asparagus. Toss well.
9. Serve with extra grated parmesan cheese.