



Pasta with Pea Pesto and Potatoes

Categories: Main Dish - Pasta

Servings: 6

Start to Finish Time: 45 minutes

Preparation Time: 15 minutes

Cooking Time: 30 minutes

Description: A different pasta adapted from Mario Batali, The Chew

Ingredients

3 c fresh Peas, shucked, divided, substitute with frozen and thawed

2 c Basil Leaves

2 clove Garlic, roughly chopped

2 T Pine Nuts

1/4 c Parmigiano-Reggiano, freshly grated, plus more to garnish

1/4 c Olive Oil, plus more to garnish

1 bunch Scallions, thinly sliced, white part separated from green

1 lb Gemelli Pasta

2 lg Yukon Gold

Potatoes, cut into

1/2-inch pieces

Directions

- 1) Bring a large pot of salted water to a boil. Add half the peas and cook for 4 minutes. Plunge immediately in ice water. Strain the peas. (You can also brown the peas in a little olive oil. Don't burn them!)
- 2) In a food processor, add half of the blanched peas, basil, garlic and pine nuts. Pulse to combine. With the motor running, slowly drizzle in 1/4 cup olive oil. Add 1/4 cup Parmigiano-Reggiano and pulse just to combine. Season pea pesto with salt and pepper to taste.
- 3) Place a large sauté pan over medium heat. Add 2 tablespoons olive oil, scallions and remaining raw peas. Season with salt and pepper. Sauté until scallions soften, about 2 minutes.
- 4) To the boiling water, drop the pasta and potatoes. Cook until pasta is al dente, according to package instructions. Drain.
- 5) To the pan with the peas, add the cooked pasta and potatoes, toss to combine and remove from heat. Add just enough pea pesto to coat the pasta, toss to coat.
- 6) Finish with freshly grated Parmigiano-Reggiano and a drizzle of extra-virgin olive oil.