
Lemon Arugula Pesto Linguine

Total time: 45 min Yield: 4 Servings

Ingredients

1 1/2 cup pine nuts, toasted (or substitute with almonds or macadamia nuts)
1 pkg fresh arugula (5 oz. package)
2 lemons (zest of both lemons and only one lemon juiced)
2 pkg linguine (1 lb. packages)
8 clove garlic
2 cup olive oil
1 cup freshly graded parmesan
2 tsp salt
2 tsp black pepper
parmesan cheese to top pasta

Prep Time: 45 min Total Time: 45 min

Instructions

Preheat oven to 350° F, place raw pine nuts onto a sheet pan and bake for 5 to 7 minutes or until lightly brown. Remove them from the oven, and set them aside to cool. Combine the arugula, lemon zest, lemon juice, garlic, pine nuts, parmesan cheese, salt, pepper and olive oil into a food processor and blend in until smooth. Remove the pesto from the processor and put it into a large bowl. Cook pasta according to directions. Add cooked pasta into bowl with pesto and mix well. Top with parmesan cheese and enjoy!

Recipe brought to you by:

Chef Ryan Covert

Source:

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