



PEASHOOT PESTO PASTA

30 MINUTES

SERVES 2-4

What's more comforting than a big bowl of fresh pasta? A bowl of pasta full of flavour, nutrients and dollops of ricotta and blistered cherry tomatoes! This recipe is sure to be a family favourite.

INSTRUCTIONS

Pasta:

Approximately 150g of pasta of choice, cooked al dente (according to package directions).

Pesto:

Add all ingredients (excluding oil and some pea shoots for garnish) to the bowl of food processor, pulse until just combined. Place processor on low speed. While running, slowly drizzle in olive oil until pesto reaches desired consistency. Season to taste. Set aside.

Whipped Ricotta:

In a small bowl, whisk all ingredients together.

Blistered Cherry Tomatoes:

Place a pan over medium high heat. Drizzle in a small amount of oil. Carefully add tomatoes and toss to coat. Cook until dark and blistered. Be careful to avoid splatter as tomatoes may pop. Remove from heat and allow to cool slightly. Press gently and carefully to release juices. Set aside.

To assemble:

Toss hot pasta with pesto. Lay on platter. Add dollops of whipped ricotta and scatter with cherry tomatoes. Garnish with remaining pea shoots, lemon zest, chili flakes, and parmesan cheese.

Enjoy!

INGREDIENTS

Pesto:

¼ Cup of Walnuts, toasted

¼ Cup of Parmesan, shredded

Salt & Pepper, to taste

Juice of ½ a Lemon

¼ - ½ Cup of Olive Oil

Chili Flakes, to taste (optional)

1 Package of GoodLeaf Pea Shoots

Whipped Ricotta:

1 Cup of Ricotta Cheese

Juice and Zest of ½ a Lemon

¼ Cup of Whipping Cream

Salt & Pepper

Blistered Cherry Tomatoes:

1 Pint of Cherry Tomatoes

Olive Oil

Salt & Pepper

Pasta:

150g of Pasta (your choice)

