

Lemon Arugula Pesto Linguine



Ingredients *(See featured products on specified page numbers)*

- | | |
|---|----------------------------------|
| 1 ½ cups pine nuts, toasted
(or substitute with almonds
or macadamia nuts) <i>pg.35</i> | 2 boxes (1lb.) linguine |
| 1 (5 oz.) package of fresh arugula | 8 cloves garlic |
| 2 lemons
(zest of both lemons and only
one lemon juiced) | 2 cups olive oil <i>pg.19,20</i> |
| | 1 cup freshly grated Parmesan |
| | 2 tsp. salt |
| | 2 tsp. black pepper |
| | Parmesan cheese to top pasta |

Directions *(Makes 4-6 servings)*

Preheat oven to 350°, 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!

Total time: 45 minutes

For a copy of this recipe and more information on Chef Ryan, please visit www.ktasuperstores.com

