



PAPPARDELLE WITH CALIFORNIA WALNUT PESTO



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Recipe by **Ethan Stowell**

INGREDIENTS

- 3½ C California walnuts, toasted
- 4 C Italian parsley leaves, packed
- 2 C Parmigiano reggiano cheese, freshly grated
- 4 Garlic cloves
- 1½ C Extra virgin olive oil
- Salt and pepper to taste
- 4 lb. Pappardelle pasta, fresh
- 1½ C California walnuts, toasted, chopped
- Parmigiano reggiano cheese (optional)

PREPARATION: 15 minutes **COOK:** 5 minutes **TOTAL TIME:** 20 minutes **SERVINGS:** 16

DIRECTIONS

1. Place half the walnuts, parsley, cheese and garlic in food processor.
2. Finely chop, while adding half the olive oil. Purée until smooth.
3. Transfer to bowl and repeat with remaining ingredients, making a total of 2 batches. Season with salt and pepper; set aside. (Makes approximately 4 cups.)
4. Cook pasta in boiling salted water until al dente, about 3 to 4 minutes. Drain, reserving some of the cooking water. For each serving, toss 2 cups cooked pasta with ¼ cup Walnut Pesto adding some of the reserved cooking water as required to thin the pesto. Toss well to coat evenly.
5. Transfer to warm pasta bowl. Sprinkle with 1 tablespoon chopped walnuts and grated cheese. Serve immediately.

Nutrition Information Per Serving: 440 calories, 24g total fat, 0g saturated fat, 4mg cholesterol, 87mg sodium, 45g carbohydrates, 4g dietary fiber, 12g protein



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