

pasta with pea pesto

recipe: adapted in the barest of ways from Smitten Kitchen

- 1 1/2 cups (from approximately 1 1/2 pounds peas in pods) fresh peas or a 10-ounce package frozen peas, defrosted
- 1 small garlic clove, minced
- 2 tablespoons pine nuts, toasted and cooled
- juice from half of large lemon (or more, to taste)
- 1/2 cup (1 1/8 ounces) finely grated parmesan cheese
- 1/4 teaspoon table salt, plus more for pasta water
- 1/3 cup olive oil
- 12 ounces dried linguine (or other pasta of your choice)

Bring a small saucepan of lightly salted water to a boil. Add the peas and cook for 2 minutes and then drain and rinse them in cold water – this will prevent the peas from overcooking. Set the peas aside. Alternatively, you could just drain the peas after cooking and let them cool to lukewarm. That would be just fine too.

Set aside 1/2 cup of your cooked peas – they are going to make your final dish look all pretty like. Whirl the remaining cup of peas in the bowl of a food processor with the garlic, pine nuts, lemon juice, 1/3 cup parmesan and salt until smooth (2-3 minutes), scraping down the bowl as necessary. With the machine still running, drizzle in olive oil and process until combined.

Cook your linguine until al dente. Reserve two cups of the pasta cooking water and then drain linguine and return it to the pot. Over moderate heat, add the pesto to the pasta and toss, adding the reserved peas and as much reserved pasta water as needed to smooth and distribute the pesto. Let the mixture cook for a minute or two so that the pesto adheres to the noodles. Serve immediately, garnished with remaining parmesan.

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