

Salt and Serenity

Spaghetti with Pea Arugula and Pistachio Pesto

Pesto will keep in the fridge for about a week. It can be frozen for longer storage. Any leftover is delicious spread on grilled sourdough for a delicious aperitivo.

Serves 4-6

12 grams (1 Tablespoon) olive oil
1 large clove garlic, finely minced or grated on a microplane
95 grams (1 cup) frozen green peas
1 pound spaghetti
38 grams (1½ cups) arugula
50 grams (⅓ cup) shelled roasted pistachios (salted or unsalted)
35 grams (½ cup) Parmesan cheese, grated
28 grams (2 Tablespoons) freshly squeezed lemon juice
¾-1 teaspoon Diamond Crystal kosher salt (use less if you used salted pistachios)
½ teaspoon red pepper flakes
60 grams (¼ cup) extra virgin olive oil
Fresh basil leaves, for garnish

1. Heat 1 tablespoon olive oil over low heat. Add garlic and cook for 1-2 minutes until it becomes fragrant. You don't want to brown the garlic, just tame its bite. Transfer garlic and olive oil to the bowl of a food processor.
2. Bring a large pot of water to a boil. Add 2 tablespoons salt. Place peas in a mesh sieve and dunk into the boiling water to blanch for 1 minute. Remove peas and add them to the food processor bowl. Add spaghetti to boiling water and cook according to package directions.
3. While pasta is cooking, finish the pesto. Add arugula, pistachios, Parmesan, lemon juice, salt, and red pepper flakes to food processor. Pulse machine 8-10 times. With machine running, slowly pour olive oil through the feed tube. Continue processing until mixture is smooth. You will likely need to scrape down the sides of the processor with a spatula once and continue processing. Taste and add additional lemon, salt and or red pepper to your taste.
4. Strain cooked spaghetti. Transfer to a large mixing bowl. Pour pesto on hot spaghetti and mix well, to coat all the noodles. If you're feeling fancy, transfer to a serving bowl or platter, garnish with basil and serve.