



Charred Scallion Pesto Pasta

with Arugula and Smoked Almonds



20-30min



2 Servings

We're of the belief that pesto can be almost anything green, cheesy, and nutty, but the main criteria is that it's delicious. Here, scallions are charred for sweet smokiness and combined with arugula, ricotta salata, capers, lemon, and smoked almonds for pesto that hits all the high marks. Tossed with one of our favorite pastas, gemelli, (Italian for twins, btw) it won't disappoint. Cook, relax...

What we send

- scallions
- large clove garlic
- baby arugula
- lemon

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- colander
- large pot
- large skillet
- zester or microplane

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

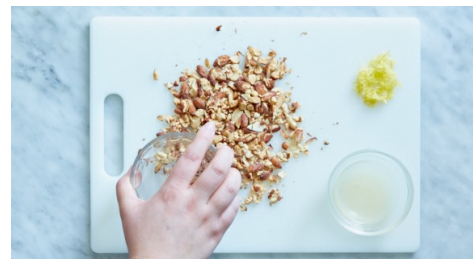
Nutrition per serving

Energy 830.0kcal, Fat 41.0g, Proteins 27.0g, Carbs 82.5g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **scallions** and cut into ½-inch pieces. Peel and mince **garlic**.



2. Crush almonds

Using a sturdy cup with flat bottom or skillet, press **almonds** until lightly crushed. Zest and juice ½ of **lemon** (reserve other half for your own use).



3. Char scallions

Heat 1 tablespoon **oil** in a large skillet over medium-high. Add **scallions** and cook, stirring occasionally, until charred in spots, 3-5 minutes. Stir in **garlic** and cook until fragrant but not browned, about 20 seconds. Transfer to a cutting board to cool slightly, then chop to a coarse paste.



4. Make pesto

Add **arugula** and **capers** to the **scallions**, and finely chop together. Transfer to a medium bowl and stir in the **almonds**, ½ of **ricotta salata**, **lemon juice** and **zest**, and 3 tablespoons **oil**. Season with **salt** and **pepper**. (Alternately, transfer all to a food processor and pulse to a coarse paste.)



5. Cook pasta

Add **pasta** to boiling water and cook until al dente, 7-8 minutes. Drain, reserving ½ cup **pasta water**.



6. Finish pasta

Return **pasta** to pot and stir in **pesto**. Add **reserved pasta water** and stir to loosen. Spoon into bowls and garnish with some of the **remaining ricotta salata** if desired. Enjoy!