



Charred Scallion Pesto Pasta

with Arugula and Smoked Almonds



20-30min



4 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

- baby arugula
- large cloves garlic
- lemon
- scallions

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.

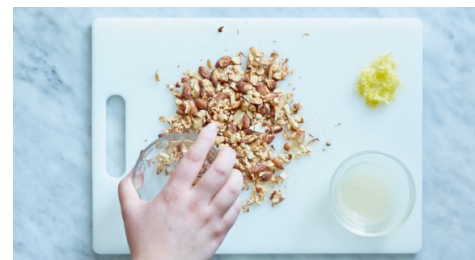
Nutrition per serving

Energy 720.0kcal, Fat 29.1g, Proteins 21.7g, Carbs 88.0g



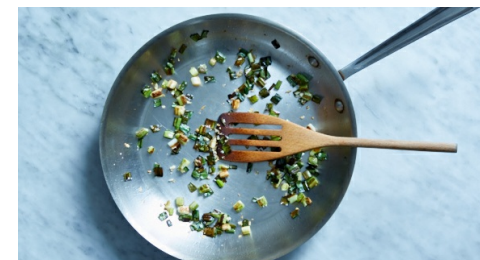
1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends of **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 crushed. Zest and juice **lemon**.



3. Char scallions

Heat 2 tablespoons **oil** in a large skillet on medium-high. Add **scallions** and cook, stirring occasionally, until charred in spots, about 5 minutes. Stir in **garlic** and cook until fragrant but not browned, about 20 seconds. Transfer to a cutting board to cool slightly, then coarsely chop.



4. Make pesto

Add **arugula** and **capers** to the **scallions**, and finely chop together. Transfer to a bowl and stir in the **almonds**, **most of the ricotta salata** (reserve some for garnish), **lemon juice** and **zest**, and 4 tablespoons **oil**. Season with **salt** and **pepper**. (Alternatively, 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 **1 cup pasta water**.



6. Finish pasta

Return **pasta** to pot and stir in **pesto**. A little at a time, add **half or all of reserved pasta water**, stirring to loosen. Spoon into bowls. Garnish with **reserved ricotta salata**. Enjoy!