

PATTY SCARDINO'S PISTACHIO CARROT TOP PESTO

1 TBL EXTRA VIRGIN OLIVE OIL
1/4 TSP RED PEPPER FLAKES (TO TASTE)
3 CLOVES GARLIC
CARROT TOP GREENS, WASHED
JUICE OF ½ LEMON
ZEST OF 1 LEMON
SALT AND PEPPER TO TASTE
½ CUP TOASTED SHELLLED PISTACHIOS
PARMIGIANO CHEESE (OPTIONAL)
1 CUP STARCHY PASTA WATER
WHOLE WHEAT LINGUINE OR PENNE REGATE

Fill large pot with water and set it to boil on stove.

Heat olive oil in skillet on stove low to medium low, add garlic and red pepper flakes.
Cook until just softened (do not brown).

In food processor, combine carrot tops, olive oil, garlic, lemon juice, zest, pistachios, salt and pepper. Pulse until fine.

When water comes to a boil, salt it and add pasta, cooking according to directions. **Before draining pasta reserve 1 cup starchy pasta water.**

Add ½ cup of starchy water to pesto mixture and pulse again until smooth. Taste and adjust the seasonings. Add pesto mixture to cooked drained pasta. If pesto is a little “tight” add a few tablespoons of pasta water until it reaches desired consistency. Add parmigiana cheese if desired. Garnish with a few chopped pistachios and serve.

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