

Pistachio Pesto with Roasted Tomatoes

Serves Four

Ingredients

- 2 pints cherry tomatoes
- 1 pound fusilli or penne pasta
- 1/2 cup PLUS 2 tablespoons extra virgin olive oil, divided
- 3 cups lightly packed fresh basil leaves
- 1/3 cup shelled pistachios
- 1/2 cup freshly grated parmesan cheese
- 3 cloves garlic
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- Juice from half a lemon
- 1 1/2 cups fresh baby mozzarella balls



Step 1: Preheat oven to 425°F. Toss the cherry tomatoes and 2 tablespoons of olive oil onto a large baking sheet pan. Season with kosher salt and pepper and roast until the tops of the tomatoes char and juice is released (about 15-20 minutes). Set aside.

Step 2: Bring 4 quarts water to a boil in a large pot. Add 1 tablespoon kosher salt and the pasta and cook according to package directions. Drain when cooked but reserve 1/2 cup of the cooking liquid for the pesto sauce.

Step 3: Add the basil leaves, parmesan, pistachios, garlic, salt, pepper, olive oil and lemon juice into a blender or food processor. Blend until completely combined, green and almost pureed. If using a blender, blend until combined. The texture will be creamier in a blender. Add about 1/2 cup of the reserved pasta water to get a consistency like a sauce. Blend again.

Step 4: Mix the pasta with the pesto sauce. Top with fresh mozzarella and roasted tomatoes with their juice. Serve warm.