

Spring Pesto Orecchiette

Orecchiette is the cutest pasta shape, and its translation of 'little ears' in Italian is just too fun! Its tiny bowl shape is great for capturing sauce and veg quickly and makes for a family-friendly supper or cold lunch! The sauce is bright with the fresh mint/kale pesto and an easy update to the pasta of the 1970's!

Serves 2 – 4

1 cup spring peas
6 asparagus stalks
3 tbsp Milanese Gremolata Olive Oil
1 garlic clove, finely chopped
1 shallot, thinly sliced
1/3 cup parmesan cheese, finely grated
1/2 cup fresh mint, divided
1/4 cup fresh parsley, divided
2 cups spinach or arugula
5-6 walnuts, finely chopped
1 package of Morelli Orecchiette Pasta
1/2 cup whipping cream
1 tsp sea salt
Parmesan for serving

Step 1 – Rinse frozen peas to ensure they are thawed and drained. Trim the asparagus and slice into 3/4 inch pieces. Set aside.

Step 2 - Add olive oil, garlic, shallot, mint, parsley, spinach and walnuts in a small food processor or blender. Blitz to break up, then blend to form a thick paste. Set aside.

Step 3 - Bring a medium pot of water to a boil over medium-high heat, salted with 2 tbsp salt. Once at a boil, add in pasta and cook to package directions, less one minute as the pasta will finish cooking in the sauce. Reserve 1/2 cup pasta water, then drain and place the pasta back into the pot.

Step 4 - Add asparagus and peas to the pot with the pasta and a splash of the reserved pasta water and stir to combine. Add the whipping cream to the pot and 1/4 cup of the reserved pesto, stirring well to combine. Place over medium heat and stir to coat the pasta in the sauce. If the sauce is too thick, thin with some reserved pasta water. Cook pasta for 2-3 more minutes, until sauce is thick and velvety, easily coating the pasta. Serve pasta with extra parmesan cheese shavings and cracked black pepper.