

## Green Garlic Pesto Pasta

Serves 2

6 green garlic shoots, trimmed of the dark green tips and cut into 2 inch pieces

1/4 cup grated parmesan cheese

1/2 cup pine nuts

3/4 teaspoon sea salt

1/2 teaspoon freshly-ground black pepper

1/2 cup extra virgin olive oil

4 tablespoons kosher salt

6 cups water

2 cups uncooked penne pasta

**1.** To the food processor, add green garlic, parmesan, pine nuts, sea salt and pepper. Pulse 10-15 times, until ingredients are relatively well-blended, scraping down the sides in the middle of blending. Slowly drizzle in olive oil and continue blending until you get a well-combined pesto texture. Scoop into a bowl and set aside while the pasta cooks to let the flavors meld.

**2.** Add kosher salt to water and bring to a boil in a large pot. Add pasta and cook until *al dente*, about 9 minutes. Drain and rinse pasta. Spoon pesto over hot penne pasta and serve immediately.