

Asparagus Pesto

By Chef Andrea Carlson

Burdock & Co | Harvest Community Foods | Bar Gobo

Ingredients

1 bunch asparagus
1/2 cup almonds
zest of 1 lemon
1 cup parmesan cheese
1/4 cup extra virgin olive oil
salt + pepper
500 grams dried pasta

Tools:
baking sheet
large pot
food processor
strainer

Directions

1. Preheat your oven to 325F.
2. Spread the almonds on a baking sheet and toast, stirring occasionally, until they are lightly toasted and golden on the inside. Set aside. Turn off the oven.
3. Bring a large pot of water to a boil and salt generously.
4. Trim the asparagus, then blanch very quickly in the boiling water until crisp-tender and remove.
5. While hot, place the asparagus in the food processor.
6. Bring the blanching water back up to a boil and add the pasta.
7. Blend the asparagus with the lemon zest and nuts until coarse, adding up to 2 tablespoons of water if needed.
8. Add the cheese and olive oil.
9. Blend your pesto to as fine of a texture as you like. Some days we enjoy our pesto as smooth as silk, and others we prefer it with some fun texture.
10. When the pasta is cooked, drain it and mix with the pesto.
11. Enjoy!