

# ORECCHIETTE WITH WALNUT AND PEA PESTO

Preparation: 10 minutes | Cooking: 15 minutes | Servings: 4

## INGREDIENTS

400 grams (14 ounces)  
orecchiette  
2 garlic cloves, crushed  
1 1/2 cups frozen peas,  
blanched and refreshed  
1 cup walnuts, roasted  
and cooled  
1 cup extra virgin olive oil  
3/4 cup finely grated  
parmesan  
3 teaspoons dried  
Italian herbs  
Juice of 1/2 lemon



## INSTRUCTIONS

Place walnuts, peas, herbs, parmesan, garlic, lemon juice and oil in a blender, and whiz to a coarse paste. Season to taste and place in a large bowl. Cook pasta in boiling salted water to packet instructions. Drain, reserving 2/3 cup cooking water. Add pasta to the pesto in the bowl and then add reserved cooking water. Stir to coat. Top with extra chopped walnuts to serve.