

Pasta with Garlic Scape Pesto

From – *epicurious.com*

10 garlic scapes
1/3 cup unsalted pistachios
1/3 cup finely grated Parmigiano-Reggiano
kosher salt and black pepper
1/3 cup extra-virgin olive oil

1 pound spaghetti

- Puree the garlic scapes, pistachios, Parmesan, ½ tsp salt and ¼ tsp pepper in a food processor until very finely chopped.
- With the motor running, slowly pour the oil through the opening.
- Season with salt & pepper to taste.
- Cook the spaghetti until al dente.
- Reserve 1 cup of the pasta cooking water, then drain the pasta.
- Whisk together 2/3 cup of the pesto and the reserved pasta water and toss with the pasta.



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