

ORECCHIETTE WITH ASPARAGUS PESTO

Chefsville
Kids

COOKEE'S TOOL KIT

Cutting Board
Chef's Knife or Paring Knife
Food Processor or small chopper
Zester
Cheese Grater
Skillet
Soup pot or stock pot
Slotted Spoon or kitchen spider
Measuring cups and spoons
Large bowl
Spatula



Picture by Food Network Magazine

Ingredients

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| 1 bunch asparagus medium sized with ends trimmed | 1/3 cup pecorino_cheese plus more for topping |
| 1 clove garlic | 1/4 cup Parmesan_cheese |
| 1/4 cup hazelnuts blanched | 1 lemon zested and juiced |
| 1/2 cup basil fresh | 1 tablespoon butter unsalted, cut into pieces |
| 1/2 cup parsley fresh | 1 tablespoon salt kosher or other nice salt |
| 1/2 cup olive oil extra virgin plus more for topping | 1 teaspoon pepper freshly ground |

Directions

Preparing the Asparagus

1. Bring a large bowl of salted ice water to a boil. Zest and juice lemon. Wash and dry the basil and parsley. Peel the garlic clove. Grate the cheeses. Wash the asparagus, and then trim the ends off.
2. Take a large bowl and fill it half way with ice water.
3. Add the asparagus to the boiling water with the garlic and cook until the asparagus is crisp-tender, about 2 minutes.
4. Transfer the asparagus and garlic to the ice water. Reserve the pot of water for cooking the pasta. Keep it on the stove for later use. Let the asparagus and garlic cool, then drain and pat dry. Chop off the asparagus tips and set aside; Chop the stems about 1 1/2 inches long cutting the ends so that they are diagonal.

Preparing the Pesto

1. Toast the hazelnuts in a dry skillet over medium-high heat for about 5 minutes. Transfer to a food processor and let cool. Pulse until roughly chopped.
2. Add the asparagus stems and garlic to the food processor; pulse until smooth.
3. Add the basil and parsley. With the processor motor running slowly add the olive oil and puree just until smooth.
4. Add the Pecorino, Parmesan, lemon zest and lemon juice, 1 teaspoon salt and a few grinds of pepper, pulsing until combined.

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Preparing the Pasta

1. Returning to the pot of water, bring it back to a boil.
2. Add the pasta and cook until al dente (to the tooth) according to the package instructions. Medium sized pasta usually takes about 5-7 minutes.
3. Reduce heat of the stove to low heat. Reserve 3/4 cup of the cooking water. Drain the pasta and return the pasta to the pot.
4. Add the pesto, butter and the reserved asparagus tips. Toss and add the reserved cooking water as needed to keep the mixture loose while coating it with the pesto. Season with salt and pepper to taste.



Recipe Notes:

Drizzle a bit of olive oil on top of each serving, along with a sprinkle of more cheese.

Time: 30 minutes

Cooking time: 20 minutes

Serves: 6