

Gnome Cooking

PEA PESTO

A funny idea—but so delicious!

2 cups fresh shelled peas

2 large garlic cloves

1/2 cup pine nuts (2 oz)

1/2 cup grated Parmigiano-Reggiano

1/3 cup olive oil

2 tablespoons chopped fresh mint, thyme or parsley

Place peas in a pot with 1/2 inch of water. Cover and simmer until just cooked, about 2-4 minutes.

With food processor running, drop in garlic and finely chop. Turn off motor and add peas, nuts, cheese, mint, 1/2 teaspoon salt, and 1/2 teaspoon pepper, then process until finely chopped. With motor running, add oil, blending until incorporated.

Serve on pasta.

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