

Orecchiette with Pistachio Pesto

7 oz unsalted roasted pistachios (1 ½ cups)

½ cup extra virgin olive oil (the good stuff)

2 TBSP chopped fresh mint

1 large garlic clove, chopped

½ cup finely shredded fresh Pecorino Romano cheese, plus more for serving

2-3 scallions, thinly sliced on bias and sliced lengthwise again

Kosher salt

1 pound orecchiette pasta

In a food processor, chop the pistachios. Add the olive oil, mint and garlic and pulse to combine. Transfer to a bowl, stir in the 1/2 cup of cheese and the scallions; season with salt.

In a large pot of salted boiling water, cook the pasta until al dente; drain, reserving 1/2 cup of the cooking water. Return the pasta to the pot. Add the cooking water and the pesto and cook over low heat, tossing, just until coated. Serve with additional shredded Pecorino cheese.