

## CAVATAPPI WITH ASPARAGUS AND SPINACH PESTO

Cavatappi con Pesto d'Asparagi e Spinaci

By Lidia Bastianich

Active time: 25 minutes

Total Time: 25 minutes

Serves: 6

### **Ingredients**

Kosher salt

4 cups loosely packed baby spinach leaves

1 cup loosely packed fresh Italian parsley leaves

½ cup shelled, unsalted pistachios, toasted

1 garlic clove, crushed and peeled

½ cup extra-virgin olive oil

Freshly ground black pepper

1-pound cavatappi

1 bunch medium thickness asparagus, tough stems trimmed, bottoms peeled, stalks cut into 1-inch pieces

½ cup freshly grated pecorino

Bring a large pot of salted water to a boil for the pasta. Put the spinach, parsley, pistachios, and garlic in the work bowl of a food processor. Process to make a chunky paste. Add the olive oil with the machine running to make a smooth pesto. Transfer to a serving bowl. Season with 1/2 teaspoon salt and several grinds of black pepper.

Add the cavatappi to the boiling water and cook until al dente; add the asparagus in the last 4 minutes. Remove pasta and asparagus with a spider to the serving bowl. Sprinkle with the grated cheese. Toss to coat the pasta with the sauce, adding up to 1/2 cup pasta-cooking water if it seems dry, and serve.