

Orecchiette with Walnut and Pea Pesto



Ingredients

1 cup (100g) walnuts, roasted and cooled, plus extra chopped to serve
1 1/2 cups (180g) frozen peas, blanched and refreshed
3 tsp dried Italian herbs
3/4 cup (60g) finely grated parmesan
2 garlic cloves, crushed
Juice of 1/2 lemon
1 cup (250ml) extra virgin olive oil
400g orecchiette

Method

1. Place walnuts, peas, herbs, parmesan, garlic, lemon juice and 200ml oil in a blender, and whiz to a coarse paste. Season to taste and place in a large bowl.
2. Cook pasta in boiling salted water to packet instructions. Drain, reserving 2/3 cup (160ml) cooking water. Add pasta to the pesto in the bowl, then add reserved cooking water. Stir to coat. Top with extra chopped walnuts to serve.