



Pea Pesto Pappardelle

Ingredients

12 oz. pappardelle
1 1/2 c. fresh or frozen peas
1 tsp. lemon zest
1/2 c. ricotta
Salt
Pepper
Chopped chives, for serving

Method

Cook pappardelle. Reserve 1/2 cup cooking water; drain and return pasta to pot. While pasta is cooking, pulse 1 cup peas in food processor to roughly chop. Add ricotta and lemon zest and pulse a few times to combine (there should still be some chopped peas). Season with salt and pepper. Add ricotta mixture, remaining 1/2 cup peas, and pasta water; toss to combine. Sprinkle with chopped chives, if desired.