

## HAM AND ZUCCHINI PASTA WITH PESTO AND PISTACHIOS

Yield: 4 servings

6 oz. farfalle pasta\*

1 c. pasta cooking water

50 roasted and salted pistachios, shelled and chopped

2 medium zucchini (7"-8"), quartered and sliced into 1/4" chunks

1 c. ham, chopped

6 Tbsp. pesto

dried basil, to taste

3 Tbsp. Parmigiano Reggiano cheese, grated\*\*

1. Bring large pot of water to boil. Add pasta to boiling water and let cook according to package directions until al dente. Drain pasta, reserving 1 cup of cooking water.
2. Meanwhile, shell and chop pistachios.
3. Slice zucchini lengthwise into quarters and then into chunks.
4. Heat a large 12" nonstick skillet to medium temperature. Add ham and pesto. Stir in 1/3 to 1/2 cup reserved cooking water to thin pesto so it is creamier. Add additional cooking water during cooking process if sauce becomes too dry.
5. Stir in reserved cooked pasta. Add zucchini chunks. Sprinkle dried basil over top and lightly stir. Cook mixture until zucchini chunks are just tender crisp, stirring occasionally. Lightly stir in reserved pistachios. Sprinkle a thin layer of cheese over top. Add lid over skillet and turn off heat. Let sit for about 5 minutes to melt the cheese before serving.

Substitutions/Notes:

\* Spaghetti pasta.

\*\* Parmigiano Reggiano cheese that you grate yourself creates a richer, more vibrant flavor and texture than pre-grated store versions, which lack flavor, contain additives, and melt poorly.