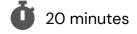




# **Kale and Walnut Pesto**

# with Fresh Rigatoni

Delicious homemade kale and walnut pesto tossed through fresh rigatoni from locals, Vesuvio Pasta, and served with sautéed vegetables and parmesan cheese to finish.





4 servings



Bulk it up!

Serve this dish with a fried or poached egg, some crispy chickpeas or toasted croutons to bulk it up.

#### FROM YOUR BOX

| LEMON            | 1               |
|------------------|-----------------|
| KALE             | 1 bunch         |
| WALNUTS          | 1 packet        |
| PARMESAN CHEESE  | 1 packet        |
| BUTTON MUSHROOMS | 1 bag (300g)    |
| CHERRY TOMATOES  | 2 x 200g        |
| GARLIC CLOVE     | 1               |
| FRESH RIGATONI   | 1 packet (500g) |
|                  |                 |

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano

#### **KEY UTENSILS**

large frypan, saucepan, stick mixer or small blender

#### **NOTES**

To speed up cooking time, you can skip making the pesto. Add dried oregano and all of the kale at step 3, then add lemon zest, walnuts and parmesan at step 5.

Leftover herbs in the fridge or garden? Add them to the pesto for extra flavour! Basil, chives, parsley, thyme and fresh oregano would all make a great addition.

No gluten option - pasta is replaced with gluten-free pasta.



#### 1. MAKE THE PESTO

Bring a large saucepan of water to a boil.

Zest lemon. Use a stick mixer to blend with 1/2 kale leaves, walnuts, 3/4 packet parmesan, 1/4 cup olive oil, 1 cup water and 2 tsp oregano to chunky a texture (see notes). Season to taste with salt and pepper.



### 4. COOK THE PASTA

Add pasta to boiling water. Cook until al dente. Reserve 1 cup cooking liquid and drain pasta. Return to saucepan.



# 2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Slice mushrooms. Halve cherry tomatoes and crush garlic clove. Add to pan as you go. Sauté for 6-8 minutes until mushrooms are golden.



#### 3. ADD THE KALE LEAVES

dium-high heat Thinly slice remaining kale leaves. Add to vegetables and sauté for a further 2-3 colove. Add to minutes until wilted. Season to taste with salt and pepper.



# 5. TOSS THE PASTA

Toss pasta with pesto, juice from 1/2 lemon (wedge remaining) and reserved cooking liquid (add liquid in small amounts as needed) until well coated.



#### **6. FINISH AND SERVE**

Divide sautéed vegetables among shallow bowls. Top with pesto pasta. Garnish with remaining parmesan cheese and lemon wedges.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



