

## Arugula Pesto Pasta with Blistered Tomatoes & Mozzarella

Ingredients	Instructions
<ul style="list-style-type: none"> <li>• 8 oz pasta (whatever you like, bucatini, spaghetti, penne, your choice)</li> </ul> <p><b>Arugula Pesto:</b></p> <ul style="list-style-type: none"> <li>• 2 1/2 cups arugula</li> <li>• 1/3 cup basil</li> <li>• 1/3 cup pine nuts (or substitute for walnuts, almonds, or pecans)</li> <li>• 1 garlic clove</li> <li>• 2/3 cup pecorino Romano (or substitute for parmigiano Reggiano, Romano, parmesan, or Grana Padano)</li> <li>• 1/2 cup olive oil</li> <li>• Salt and pepper to taste</li> <li>• 1 pint cherry tomatoes</li> <li>• Some fresh mozzarella or burrata, torn into pieces</li> <li>• Fresh lemon juice from ¼ lemon (or 1 ½ tsp concentrated)</li> </ul>	<ol style="list-style-type: none"> <li>1. <b>Make Pesto:</b> In a blender or food processor, blend nuts and garlic until finely chopped. Next add the arugula, lemon juice, and Romano processing until chopped. With the blender/food processor running slowly add olive oil until smooth. Season with salt and pepper to taste.</li> <li>2. <b>Cook Pasta:</b> Boil pasta in salted water until al dente; drain, reserving a little pasta water (¼ to ½ cup).</li> <li>3. <b>Blister Tomatoes:</b> In a skillet over high heat, add a drizzle of olive oil and the cherry tomatoes. Sauté for 2–3 minutes until they start to blister but remain intact.</li> <li>4. <b>Combine:</b> Toss pasta with the arugula pesto, using a bit of pasta water to loosen as needed, mix and adding more water until you have a silky sauce. Gently mix in the basil, half the mozzarella, and blistered tomatoes being careful not to crush them.</li> <li>5. <b>Finish &amp; Serve:</b> Top with the remaining mozzarella pieces. Garnish with additional arugula and/or nuts if desired. Serve while warm.</li> </ol>