

WHOLE GRAIN PASTA WITH ITALIAN PESTO ALLA TRAPANESE, ZUCCHINI, AND BLISTERED TOMATOES

Yield: 8 Portions

Ingredients	Amounts
<i>Pesto alla Trapanese</i>	
Almonds, blanched, slivered, toasted	1/3 cup
Garlic, crushed peeled	1 ea.
Cherry tomatoes, cut in half	12 oz.
Red pepper flakes, a pinch	1 ea.
Extra virgin olive oil	1/2 cup
Mint or basil leaves	1/2 cup
Pepperoncini, stemmed, seeded, chopped	1 ea.
Pecorino, grated	1 oz.
Salt	1/2 tsp.
Ground black pepper	1/2 tsp.
Whole grain pasta	1/2 lb.
Extra-virgin olive oil	2 Tbsp.
Cherry tomatoes, cut in half	1 pt.
Garlic clove, minced	1 ea.
Red chile flakes, a pinch	1 ea.
Broccoli rabe, blanched, cut in 1" pieces	2 cups
Pecorino, grated	as needed
Mint or basil leaves, torn	1/4 cup

Method

1. Place the almonds and garlic in a food process and pulse to coarsely chop. Add the tomatoes, and red pepper flakes and puree. Slowly add the extra-virgin olive oil to emulsify.
2. Add the herbs and pepperoncini, and cheese. Puree for 1 minute more. Season with salt and pepper.
3. Cook the pasta according to the package directions.
4. While the pasta is cooking, heat a sauté pan over medium high heat. Add the 1 tablespoon oil and tomatoes. Cook over high to blister the tomatoes. Reduce the heat, add the garlic, cook a few seconds, add the broccoli rabe and chili flakes. Toss to warm.
5. Add the cooked pasta and the pesto. Toss to combine. Adjust seasoning with salt and pepper.
6. Finish with cheese and herbs.