

## **Kale Pesto Pasta**

**Serves 6**

### **Ingredients:**

2 1/2 lbs Tuscan kale leaves

2 cloves garlic

1 cup extra virgin olive oil

3/4 cup shaved Parmesan (plus more for garnishing)

1/2 cup pine nuts

12 oz rigatoni

### **Step 1:**

Preheat oven to 350°F. Spread pine nuts onto a lined sheet tray and toast 5-7 minutes. Rotate and give them a little shake half way through. You want them to become fragrant and *lightly* golden brown, but not burnt, which can easily happen. Remove from the oven and allow to come to room temperature.

### **Step 2:**

Add pine nuts and Parmesan to a food processor and pulse until it becomes a sandy texture.

### **Step 3:**

Bring a large pot of salted water to a boil. Remove the rib from each kale leaf and peel the garlic cloves. Add the kale and garlic to the boiling water and stir to make sure that the leaves are submerged. Allow to cook for 3-5 minutes before removing the kale and either rinsing with cold water or shocking in a bowl of ice water. Squeeze the kale to remove as much liquid as possible. You can reuse the boiling water for pasta.

### **Step 4:**

Chop the kale into thin ribbons and add, along with the garlic, to a food processor. If you don't chop it, the kale just won't puree as well. It will end up being a more rustic pesto. Season with a sprinkle of salt and a few cracks of black pepper. Pulse to puree until finely chopped, then stream in olive oil while continuing to run the food processor. Pulse until it's a somewhat smooth puree. Taste and adjust seasoning.

### **Step 6:**

Add rigatoni to the pot of boiling water. Cook according to package instructions and reserve a cup of the pasta water. Strain and add back to the pot. Add the pesto and stir to fully coat the pasta. Add a splash of the pasta water and stir to make everything just a little bit saucier. Plate with even more Parmesan.