

From Chef Jason Wyrick

Pasta with Preserved Lemon Pesto

This will make way more pesto than you need for the pasta, but it's hard to make a small batch. That's ok because you can freeze it for use later and it will also keep in your fridge for about a week. This makes a great spread on crostini and toast, too!

The Pesto

¼ cup of shelled pistachios

2 peeled cloves of garlic

2 tablespoons of preserved lemon

Juice of 1 lemon

2 tablespoons of fresh mint leaves

1 cup of basil leaves

2 cups of spinach leaves

½ teaspoon of cracked black pepper

Salt to taste

Just enough water to get this to puree into a thick paste

Option: Aleppo chiles or red chile flakes for garnish

Pasta, Eggplant, and White Beans

1 eggplant, cut into ¾" thick slabs

4 cups of short pasta, like penne or orecchiette

½ cup of cannellini beans

Puree all the ingredients for the pesto and set aside.

Grill the eggplant until it has a nice char on it, then cube it into bite-size pieces.

Option: Cube the eggplant and roast it at 450F for 15 minutes instead of grilling it.

Cook the pasta until al dente, then drain but don't rinse.

Toss the pasta immediately with ½ cup of pesto, then toss the eggplant and beans into the pasta and serve.

Shared with permission. If you share this recipe, please give appropriate credit to Chef Wyrick.