



PAPPARDELLE PRIMAVERA with GOAT CHEESE & PINE NUTS

serves 4-6

INGREDIENTS

- 1/4 cup pine nuts
- 1/4 cup extra virgin olive oil
- 3/4 cup finely chopped shallots
- 1/4 teaspoon crushed red pepper flakes
- zest of 2 lemons
- kosher salt and freshly ground black pepper
- 1 pound dried pappardelle pasta
- 3/4 pound thin asparagus, trimmed and cut into 1-inch pieces
- 1 cup frozen petite peas, thawed
- 5 to 6 ounces creamy goat cheese, crumbled
- 1/4 cup finely chopped parsley leaves, plus more for garnish
- 1/2 cup finely chopped basil leaves
- 1/4 cup finely chopped chives

INSTRUCTIONS

1. Place pine nuts in a large, dry, straight-sided skillet over medium heat and toast, stirring often, until fragrant and golden, about 3-5 minutes. Spoon into a small bowl and set aside. Wipe out pan with paper toweling.
2. Add olive oil and shallots to pan and sauté over medium heat until soft and translucent, about 5 minutes. Reduce heat to medium-low, stir in red pepper flakes and lemon zest and sauté one minute more. Remove pan from heat.

3. Bring a large, well-salted pot of water to a boil. Cook pasta to al dente according to package instructions, adding asparagus to pot during the last two to three minutes of cooking (amount of time depending on thickness of stalks) and then peas during the final minute of cooking. Reserve 2 1/2 cups pasta water, then drain pasta and vegetables.
4. In the empty pot, add goat cheese and 1 1/2 cups of the reserved pasta water over medium-low heat, whisking until creamy and smooth. If sauce is too thick, slowly whisk in more pasta water until desired consistency is reached. Whisk in shallot mixture, season sauce to taste with salt and pepper.
5. Stir in parsley, basil, chives, pasta, and vegetables, coating the noodles and warming everything through. Stir in more pasta water to thin, if needed.
6. Pour pasta into a large serving bowl or divide among shallow bowls and top with toasted pine nuts and chopped parsley leaves.