

Kale Pesto



Ingredients

- 1 large bunch Tuscan kale, ribs and stems removed
- Kosher salt
- 12 oz. farro pasta or whole wheat pasta
- ⅓ cup raw pistachios
- ¼ cup extra-virgin olive oil
- 1 garlic clove
- 1 oz. Parmesan, finely grated, plus more for serving
- 2 Tbsp. unsalted butter
- Freshly ground black pepper

Info

- **Prep:** 10
- **Cook:** 10
- **Serves:** 4
- [Source](#)

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Directions

1. Cook kale leaves in a large pot of boiling salted water until bright green and wilted, about 30 seconds. Transfer to a rimmed baking sheet with tongs; keep water boiling. Let kale cool slightly; wring out excess water with your hands.
2. Cook pasta in pot of boiling water, stirring occasionally, until al dente. Blend nuts, oil, garlic, and $\frac{1}{3}$ cup water in a blender or food processor until very smooth. Add kale and 1 oz. Parmesan. Purée, adding water 1 Tbsp. at a time as needed, until smooth. Transfer pesto to a large bowl.
3. Using tongs, transfer pasta to bowl with pesto; add butter and $\frac{1}{3}$ cup pasta cooking liquid. Toss, adding more pasta cooking liquid by the tablespoonful if needed, until sauce coats pasta. Divide among bowls; top with more Parmesan and a few grinds of pepper.

[kale](#), [pesto](#), [pasta](#), [sauce](#), [farro](#), [pistachios](#), [greens](#), [garlic](#), [parmesan](#)

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