

LINGUINE WITH ALMOND PESTO



Sign up to our [Foodclub](#) on [medifoods.co.nz](#) for more recipes and special offers!

LINGUINE WITH ALMOND PESTO

Serves 4

INGREDIENTS

— Available at Mediterranean foods

400g linguine De Cecco
Artisan Line

50g almonds with skin on

100g peeled almonds

50mls extra virgin olive oil

powder white pepper

salt

200g grated ricotta salata

juice and zest of 1 lemon

8 basil leaves

5 mint leaves

METHOD

1. In a food processor finely mince the peeled almonds and almonds with skin on.
2. When they are finely minced, add the basil and the oil, with a pinch of salt and powder white pepper.
3. Add lemon zest and juice and whizz to obtain a green paste.
4. Cook the linguine in plenty of salted boiling water when 'al dente', before straining the pasta, add a little of the cooking water to the pesto to making it nice and creamy.
5. Place the pesto into a large bowl and toss the drained pasta into it.
6. Mix well and serve with grated ricotta salata on top.

Buon Appetito!

SHARE YOUR DISH
AND TAG US!



@MEDIFOODSNEWTOWN



@MEDIFOODS

LINGUINE WITH ALMOND PESTO



Sign up to our [Foodclub](#) on [medifoods.co.nz](#) for more recipes and special offers!

LINGUINE WITH ALMOND PESTO

Serves 4

INGREDIENTS

— Available at Mediterranean foods

400g linguine De Cecco
Artisan Line

50g almonds with skin on

100g peeled almonds

50mls extra virgin olive oil

powder white pepper

salt

200g grated ricotta salata

juice and zest of 1 lemon

8 basil leaves

5 mint leaves

METHOD

1. In a food processor finely mince the peeled almonds and almonds with skin on.
2. When they are finely minced, add the basil and the oil, with a pinch of salt and powder white pepper.
3. Add lemon zest and juice and whizz to obtain a green paste.
4. Cook the linguine in plenty of salted boiling water when 'al dente', before straining the pasta, add a little of the cooking water to the pesto to making it nice and creamy.
5. Place the pesto into a large bowl and toss the drained pasta into it.
6. Mix well and serve with grated ricotta salata on top.

Buon Appetito!

SHARE YOUR DISH
AND TAG US!



@MEDIFOODSNEWTOWN



@MEDIFOODS