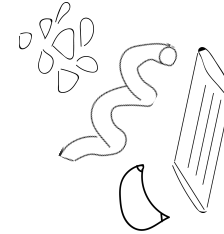


flour
+ water
PASTA SHOP



Swiss Chard Pansotti with Pesto di Noci



Ingredients:

- Pansotti
- Salsa di Noci
- Butter
- Vegetable Stock
- Lemon Juice
- Toasted Walnuts
- Parmigiano-Reggiano

1. Bring a large pot of seasoned water to a boil.
2. In a 12" pan, heat vegetable stock, pesto and butter on medium. Bring to a simmer and remove from heat.
3. Drop your pansotti into the boiling water. Cook until al dente, about 3-4 minutes. The pasta should start to give when touched but remember you do want to slightly undercook it as it will continue to cook in the saute pan. Add to your sauce pan.
4. Return to medium heat, season to taste with lemon juice. Once the pasta has been glazed in the sauce and adjust seasoning to taste.
5. Plate up and garnish with toasted walnuts and cheese.

For the focaccia – bake to rewarm at 350 degrees for 2 minutes.

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