

green garlic pansotti

with salsa di noci, toasted walnuts & lemon

Ingredients:

- Green garlic pansotti
- Vegetable stock
- Butter
- Salsa di noci
- Toasted walnuts
- Lemon
- Parmigiano Reggiano

Bring a large pot of highly seasoned water to a boil.

In a 12" pan, heat and whisk vegetable stock & butter until the sauce comes to a boil. Remove from the heat.

Drop your pansotti (from frozen) into the boiling water. Cook pasta to al dente, about 2-3 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 sauté pan.

Once pasta is cooked, add it to the saucepan along with 2 oz. of the pasta water and bring it back to a simmer. Reduce sauce slightly, just until it coats the pasta and season with salt to taste.

Garnish with salsa di noci, toasted walnuts, lemon juice and parmigiano.