



Rigatoni, kale pesto & pecorino

Serves 4

1lb rigatoni pasta
2 bunches kale, stems removed
3 large cloves garlic
¼ cup toasted pinenuts
½ cup freshly grated pecorino toscano
1 lemon, zest fine
2/3 cup extra virgin olive oil
pinch alleppo pepper
kosher salt
fresh ground black pepper

Directions

Combine the blanched chopped lacinato kale, garlic, in a blender or a grinder and blend until coarsely chopped. Add 1/2 cup of the oil and process until fully incorporated and smooth. Season with salt, alleppo chili and black pepper.

Transfer the pesto to a large serving bowl and mix in the lemon zest.

In a large pot bring salted water to a boil, follow the pasta directions and cook until al dente. When straining the pasta save some of the water to adjust the pesto. Add the pasta back into the boiling pot and feed in the pesto over a medium heat cooking the pesto with the pasta to boost the flavor. Serve in a large bowl and top with fresh grated pecorino and fresh ground black pepper.