



THE ingles TABLE

Chef Katie Handmade Pasta Noodles w/Green Pesto

Shopping List

- 2 1/3 cups all-purpose flour
- 3 eggs
- 1 Tablespoon olive oil
- 1/2 cup pumpkin seeds
- 4 cups fresh baby spinach
- 1 bunch flat leaf parsley,
washed, and stems removed
- 1/3 cup parmesan cheese
- 1 small clove garlic
- 1/2 cup olive oil
- Juice of 1 lemon
- 1 teaspoon salt
- 1/2 teaspoon fresh ground pepper

Cooking Instructions

Make the pasta dough:

1. Place flour in a bowl, and make a well in the center.
2. Crack the eggs into a separate bowl and whisk to combine. Add the eggs to the center of the well, and add the olive oil.
3. Using a fork, slowly incorporate the flour into the eggs. Continue until a ragged dough forms.
4. Remove the dough from the bowl and knead on the counter, using more flour from the bowl if needed. Knead until the dough is smooth.
5. Wrap the dough tightly in plastic wrap, and set aside to rest while you make the pesto.
6. Put a large pot of water on the stove. Bring to a boil.

Make the pesto:

7. Place the garlic, pumpkin seeds, and parmesan in the bowl of a food processor, and process until very finely chopped.
8. Add the spinach, parsley, lemon, salt, and pepper. Process until greens are chopped into the mixture.
9. While the motor is running, slowly drizzle in the olive oil until the mixture is smooth, or slightly chunky, according to your preference.
10. Place the pesto in a bowl, adjust the salt and pepper if needed. Set aside.

Roll out and Cook the Pasta:

11. Cut the pasta dough in half. Using one half at a time, sprinkle some flour on the counter, and roll the pasta very thin, using more flour if needed.
12. Roll the sheet of pasta up into one big cigar. Using a knife cut the noodles to your desired width. Gently separate the noodles onto a sheet pan.
13. Add a generous amount of kosher salt to the boiling pot of water. Gently drop the noodles into the water. Stir occasionally so they don't stick together. Cook the pasta about 8-10 minutes.
14. Drain the pasta, toss with the pesto, and serve. Garnish with extra parmesan if desired.



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