



JERNEJ KITCHEN

PEA PESTO PASTA WITH BURRATA

Pea Pesto Pasta with Burrata is a quick, simple, and fresh midweek meal. It's beginner-friendly and made in 15 minutes from prep to finish.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	15	MINUTES

TOMATO SALSA

- 1 large ripe tomato
- 1 tbsp olive oil
- 1 tsp spicy chili sauce

PEA PESTO PASTA WITH BURRATA

- 300 g (10.5 ounces) pasta
- 200 g (7 ounces) frozen peas
- 40 g (1/2 cup) shredded parmesan cheese
- 40 g (1/4 cup) pine nuts
- 8 leaves fresh mint
- 40 ml (1/3 cup) olive oil
- 2 cloves of garlic
- 1 tsp lemon juice
- 120 g (4 ounces) burrata cheese

TOOLS AND EQUIPEMENT

- grater
- bowl
- large pot
- sieve
- blender (Beko Sirius)
- large pan

TOMATO SALSA

Grate the ripe tomato into a bowl (use large holes). Add olive oil and spicy chili sauce. Season to taste with salt and pepper, then set aside until needed.

COOK THE PASTA AND PEAS

Place a large pot with salted water over high heat. When the water starts to boil, add the pasta and cook as written on the package instructions. Add frozen peas to a sieve. Place the sieve into a pot with cooking pasta and cook for about 2 - 3 minutes. Transfer the peas to a blender. Drain the pasta and reserve 120ml (1/2 cup) of the cooking water when the pasta cooks.

MAKE THE PEA MINT PESTO

Combine peas, parmesan cheese, pine nuts, mint, olive oil, garlic, lemon juice, and reserved pasta water in a blender. Blend into a smooth cream, then season to taste with salt and pepper. Pour the pea pesto into a large pan, and add the hot cooked pasta. Toss to combine. If necessary, add more water.

SERVE

Divide the Pea Pesto Pasta between four plates. Serve with homemade tomato salsa and fresh burrata cheese. Optionally drizzle with olive oil and add a leaf or two of fresh mint.