



## 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

### 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.

### 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

### 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.

### TOOLS AND EQUIPEMENT

grater

bowl

large pot

sieve

blender (Beko Sirius)

large pan

### 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.