



Sun-Dried Tomato Pesto

*Makes enough Pesto to sauce one pound of pasta
(Approximately 1 1/2 cups)*

Pesto is nothing more than a pureed, oil-based sauce traditionally made with garden herbs, specifically basil. In late summer and early autumn the abundance of tomatoes makes for a delicious variation to the classic basil pesto. Here, sun-dried tomatoes are simply blended with pan-toasted walnuts, a bit of garlic, and of course Parmigiano Reggiano. If you're ambitious, roast your garden surplus and create a roasted tomato pesto instead. If you don't like walnuts, try pine nuts or the meaty Marcona almond from Spain. This is as easy as it gets!



Ingredients:

1 cup sun-dried tomatoes (from 1 jar, oil packed)
Scant 1/4 cup high quality olive oil
1/4 cup walnuts, gently toasted in a small skillet over medium heat, about 6 minutes
1 clove garlic through a garlic press, including any juices
1/2 cup fresh grated aged Parmigiano Reggiano cheese
Additional extra virgin olive oil, Sea Salt, and fresh ground black pepper to season

Preparation:

Drain the sun-dried tomatoes and give them a quick rinse. Spread on paper towels and pat dry. Coarsely chop.

Place the tomatoes, walnuts, garlic, and cheese in a food processor fitted with a metal blade. Process to mince with a few short pulses. Add a generous pinch of salt and a grind of black pepper. Turn the processor on and slowly add about three-quarters of the olive oil. Continue processing until the ingredients are smooth.

Transfer the ingredients to a non-reactive bowl. Taste. Add the remaining olive oil as needed. Adjust seasonings to taste.

To Serve:

To make a delicious and impressive, but simple, meal prepare 1 pound of linguine pasta. Reserve about 1 cup of the pasta cooking water, then drain. Return the pasta to the cooking pot and immediately add about 4 to 6 cups of fresh, stemmed arugula (usually about the amount in one medium bunch or one ready-to-eat package). Toss with the pasta. The arugula will begin to wilt. Stir about 1/4 to 1/2 cup of the pasta water into the sun-dried tomato pesto to thin. Add about half of the pesto to the pot and toss. Turn out onto a warmed serving platter. Pour the remaining pesto over the pasta. Slice a log of room temperature goat cheese into 1/2-inch rounds. Dot the pasta with slices of goat cheese. Serve immediately.

courtesy of www.TheresAChefinMyKitchen.com