

Fast & fresh

Recipes from our kitchen



Arugula-walnut pesto farfalle

Mary Hainley, WEST LINN, OR
SERVES 4 | 30 MINUTES

12 oz. farfalle pasta
2 cups baby arugula
1 tbsp. lemon zest
1 tbsp. minced garlic
1 cup toasted walnut pieces, divided
3 tbsp. olive oil
½ tsp. kosher salt
¼ tsp. pepper
¾ cup crumbled gorgonzola cheese
½ cup golden raisins

1. **Cook** pasta according to package directions.
2. **Whirl** together arugula, zest, garlic, ¼ cup walnuts, the oil, salt, and pepper in a food processor until blended, scraping inside of bowl as needed.
3. **Drain** pasta, reserving about ¼ cup of the water. Return pasta to pot and add pesto, stirring to coat. Stir in remaining walnuts, the cheese, raisins, and reserved pasta water.

PER 1½-CUP SERVING 740 CAL., 45% (335 CAL.) FROM FAT; 22 G PROTEIN; 37 G FAT (8.1 G SAT.); 84 G CARBO (6.5 G FIBER); 535 MG SODIUM; 19 MG CHOL.