



Pipette with Charred Cauliflower and Peruvian Aji pesto

Yield: 10 servings

Ingredients:

1 ¼ Box, Barilla Pipette
5Tbsp, Vegetable oil
3Garlic cloves, chopped
3Tbsp, ginger Chopped
¼ Cup, Toasted cashews
1 ¼ Cup, cilantro (Stems and leaves) 4Tbsp, Aji Amarillo paste
4Cups, small cauliflower Florets
Salt and pepper to taste
¼ Cup, Cilantro leaves
¼ Cup, cashews toasted and chopped

Directions:

1. Bring a large pot of water to a boil and cook the pasta according to the directions, reserve 1 cup of the pasta cooking water.
2. In a blender combine the garlic, ginger, cashews, cilantro and aji paste and pulse until coarsely ground.
3. Add the vegetable oil and pulse until a pesto is formed
4. In a large 12 inch skillet heat 1 Tbsp of vegetable oil until almost smoking, add the cauliflower and saute for 2-3 minutes or until lightly browned, season with salt and pepper then remove from the skillet and place onto a plate.
5. In a large bowl add the pesto and pasta cooking water, drain and mix the pasta until well incorporated. Fold in the cauliflower then garnish with cilantro leaves and cashews.

Recipe and photo courtesy of Barilla