

Garlic Scape and Basil Pesto with Pancetta

8 oz. Pasta, cooked according to package directions

1/2 cup pine nuts (divided)

1/2 cup coarsely chopped garlic scapes

1/2 cup chopped fresh basil

Juice and zest of 1/2 lemon

1/2 teaspoon salt

A few generous grinds of black pepper

1/2 cup extra virgin olive oil

1/4 cup grated Parmigiano Reggiano cheese

4 oz. Pancetta, coarsely chopped

Sliced lemon and extra basil leaves for garnish

In a small, dry pan set over very low heat, lightly toast the pine nuts, stirring or tossing occasionally until just beginning to brown, about 2-3 minutes.

Remove from the heat and let cool for a few minutes.

Combine the scapes, basil, 1/4 cup pine nuts, lemon juice and zest, salt, and pepper in the bowl of a food processor fitted with the blade attachment.

Pulse about 20 times, until fairly well combined. Pour in the olive oil slowly through the feed tube while the motor is running. When the oil is incorporated, transfer the pesto to a bowl and stir in the grated cheese.

In a large non-stick pan, cook the chopped pancetta over medium heat until brown and crispy, drain excess oil. Add the cooked pasta and the pesto, toss to coat pasta evenly. Serve warm, garnished with a lemon slice, a sprinkling of toasted pine nuts and fresh basil.

Note: If you plan to freeze the pesto, wait to add the cheese until after you've defrosted it.