



Cathy Rubino's Mint Pesto with Orzo Pasta **Entered in the Pass the Pesto Event - August 2018**

Ingredients:

1 cup fresh mint leaves
½ cup fresh parsley leaves
1 small shallot, finely chopped
2 Tablespoons pine nuts (or walnuts or pistachios)
2 Tablespoons freshly grated Parmesan cheese
1 teaspoon lemon zest
1 cup olive oil
Salt and freshly ground pepper
1 lb. Orzo pasta
Finely chopped fresh parsley for garnish (optional)

Preparation:

Combine the first 6 ingredients in a food processor (blade only), and pulse until almost smooth.

With the machine running, slowly add the olive oil until emulsified.

Season with salt and pepper to taste.

Cook 1 lb. orzo pasta, al dente.

Before draining pasta, add several tablespoons of pasta water to ½ cup mint pesto and stir.

Drain pasta and place in a large bowl; combine with the pesto. Add salt and pepper to taste.

When ready to serve, garnish with fresh parsley.

This dish can be done ahead and served at room temperature.

Serving Suggestion:

Serve along side Grilled Pork Tenderloin in Sweet Mustard Ginger Glaze (see recipe in "Meat, Fish, Chicken" section).

Mix with softened cream cheese and serve with crackers as a tasty appetizer.

Serve along side roasted leg or rack of lamb.