valentines veggie pesto pasta for two

cook time:	prep time:	featured product:
25	**15**	**baby kale**

enjoy this special dish with someone special. making your own pesto will impress your date and you'll even impress yourself. the butter poached leeks are easy but will make you look like a pro. but don't be intimidated, this vegetarian dish is simple enough for any day of the week. this rich and comforting dish is made with chickpea pasta

ingredients

serves 2 + leftovers

8.8oz barilla chickpea rotini
5 oz **organicgirl© baby kale**, divided
1/3 cup raw pistachios, shelled and lightly salted
1?4 cup evoo
1 garlic clove
1 1?2 oz graded parmesan, plus more for garnish
1 tsp fresh lemon juice
zest from one lemon
3 tbsp salted butter
3 medium leeks
salt and pepper

directions

1. boil water and cook pasta according to directions on box. reserve. (note, chickpea pasta can get dry so drizzle with oil or toss with some cooled pasta water to maintain quality).

2. while water is still boiling/hot, dip 1oz kale into hot water to wilt.

3. combine 4 1?2 oz of og kale in a blender with pistachios, evoo, garlic, parm, and lemon juice. reserve pesto.

4. cut off the hard and dark green tops of the leeks and discard. slice light green and white parts of leeks into rings. add rings to a bowl of cool water. rinse leeks thoroughly 3x to remove grit between layers.

5. heat butter in pan and add cleaned leeks. let butter start to bubble and get leeks golden brown on both sides.

6. combine pesto, wilted kale and pasta. top with butter poached leeks, grated parmesan and lemon zest.

nutrition

of servings 2 + leftovers
calories: 516
total fat: 33.5g
cholesterol: 32.5mg
sodium: 184mg
total carbohydrate: 49.5g
total sugars: 0g
protein: 16.8g