

Pesto Pasta Salad with Peas & Pine nuts



INGREDIENTS

- 1 lb fusilli pasta
- 3 tbsp extra-virgin olive oil
- 1 cup pesto (store-bought or homemade)
- 2 tbsp freshly squeezed lemon juice (about 1 lemon)
- 1½ cups frozen peas, thawed, divided
- ¾ cup mayonnaise
- ⅓ cup freshly grated Parmesan cheese
- ⅓ cup pine nuts, toasted
- 1 (8 oz) package mozzarella pearls
- ½ tsp salt
- ½ tsp freshly ground black pepper
- 2 tbsp fresh basil, chopped (for serving)

Serve with
grilled lemon
chicken, a
simple arugula
salad, or a
crusty bread

INSTRUCTIONS

1. Bring a large pot of salted water to a boil. Add the fusilli and cook until fully tender, about 10–12 minutes (for this recipe, you don't want the pasta al dente). Drain and transfer to a large bowl. Toss with the olive oil and let cool to room temperature.
1. In a food processor fitted with a steel blade, combine the pesto, lemon juice, and ½ cup of the peas. Purée until smooth. Add the mayonnaise and blend again until fully combined and creamy.
1. Add the pesto-pea mixture to the cooled pasta along with the Parmesan, remaining ¾ cup peas, 3 tablespoons of the pine nuts, mozzarella pearls, salt, and pepper. Toss well to coat. Taste and adjust seasoning as needed. (Depending on the saltiness of your pesto and pasta water, you may want to add about ¼ teaspoon more salt and pepper.)
1. Transfer to a serving bowl and sprinkle with the remaining pine nuts, peas, and chopped basil. Serve at room temperature.

