

Trenette al Pesto

Theme: Movie Mondays: "Luca" & National Linguine Day (9/15)

This quick and easy Trenette al Pesto is the iconic Luca pasta recipe that Luca and Alberto eat in the movie "Luca." It's bright and flavorful, packed with a delicious homemade pesto, Italian cheese, and perfectly cooked pasta. Best of all, it's super simple to make and is ready in about 30 minutes!

Prep Time: 10 minutes * **Cook Time:** 20 minutes

Yield: 4 servings



Ingredients

1 cup fresh basil leaves	3 Yukon gold potatoes; peeled and diced
1 tablespoon minced garlic	1 cup fresh green beans; ends trimmed
$\frac{1}{4}$ cup fresh Parmesan (double if no Romano)	1 16-oz box linguine pasta
$\frac{1}{4}$ cup Locatelli Pecorino Romano	1 tsp. Kosher salt
$\frac{1}{4}$ cup pine nuts (if no nut allergy)	$\frac{1}{4}$ cup olive oil, plus 1 tablespoon

Instructions

1. Place a pasta pot with water on to boil. Add one teaspoon of salt and one tablespoon of olive oil. Once it starts boiling add the peeled and diced potato to the water.
2. Cook for 4 minutes. Add in pasta. Cook for 8 minutes then add in trimmed fresh green beans. Cook until pasta is al dente. Strain pasta but reserve some pasta water to help when mixing the pesto and set aside.
3. Blend together the rest of the salt, basil, garlic, cheeses, $\frac{1}{4}$ olive oil, and pine nuts in a blender or food processor. Add a bit of the pasta cooking water if it's too thick.
4. Serve pasta with green beans, potatoes and pesto.

****Chef Notes:** Ok, so just like in the movie, this Trenette al Pesto makes enough for 4 people. And I highly recommend making a bigger batch of the pesto sauce if you want extras for later. Stored in an airtight container in the fridge, the pesto will stay good for up to 5 days.

Also, if you happen to have leftovers, you can store them in an airtight container in the fridge for up to 2 days.

To reheat, add a splash of water and heat it in the microwave in 1-minute increments until warm. Or, warm it back up on the stovetop, again with a small splash of water to loosen up the pasta.

