



# Julie Zyromski

## Spaghetti with Arugula Pesto

Portions: 4

Preparation: 25 minutes

Cooking time: 20 minutes

4



### Ingredients

#### Pesto

- 1 bunch of arugula of 5 oz (142 g)
- 1 bunch of basil leaves (optional)
- ½ cup (125 ml) toasted pine nuts
- 1 garlic clove, peeled
- ½ teaspoon (3 ml) salt
- Freshly ground pepper, to taste
- ½ cup (125 ml) grated Parmigiano-Reggiano cheese (optional)
- ½ cup (125 ml) extra-virgin olive oil

#### Spaghetti

- 1 onion, minced
- 2 tablespoons (30 ml) olive oil
- 500 g spaghetti (my favourite Spaghetti N°5 Barilla)
- 2 cups (500 ml) cherry tomatoes, halved
- Parmigiano-Reggiano cheese shavings (optional)
- Freshly ground pepper
- A few additional arugula leaves (optional)
- 2 tablespoons (30 ml) toasted pine nuts

### Steps

#### Arugula Pesto

1. In a food processor\*, finely chop all the ingredients except for the olive oil.
  2. Transfer to a bowl and stir in olive oil. Set aside.
- Note: Arugula pesto can be kept up to a month in the refrigerator in an airtight container.

#### Spaghetti

1. Bring to a boil a large pot of salted water.
2. Meanwhile, in a large saucepan, cook the onion in olive oil over low heat until tender. Remove from the heat and set aside.
3. Cook the pasta 1 or 2 minutes less than the package directions. Set 1 cup (250 ml) of cooking water aside. Drain the pasta and transfer into the onions
4. Combine the arugula pesto with the pasta.
5. Add ½ cup of cooking water and stir well. The pasta should be well moist, without any water at the bottom. A ½ cup may be enough.
6. Add the additional arugula, tomatoes, parmesan, pine nuts, and pepper generously.

Serve immediately!

\*My favorite tool for these kind of recipes is the “All In One” from Breville. Find it here: [All in One](#)