

Carrboro FARMERS' MARKET

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Recipe of the Week

March 31, 2007

Ligurian Salad Over Walnut Pesto'd Spinach Linguini from Dorette Snover, C'est Si Bon! Cooking School

This recipe is part of C'est Si Bon's! "Stop your Beaching, Start Cooking" summer series. If you've had (and loved!) *Salade Nicoise*, you'll adore Genoa's *Condiggion* - spring vegetables tossed with a sublime spinach linguini bathed in a thick pesto made with walnuts instead of pine nuts. Twist your fork around this!

Salad Ingredients

1 clove garlic*
2 spring onions*
1 handful black olives
2 anchovies
2 cups young salad greens, both sharp and sweet*
Salt and pepper to taste
Olive oil
Red wine vinegar
1 hard-boiled egg*

Procedure

Rub the insides of the salad bowl with the clove of garlic. Thinly slice the onions and greens. Put everything in the bowl and add the olives and cleaned anchovies. Dress with oil and vinegar (1 part vinegar to 3 parts oil.) Add salt and pepper to taste. If you like, add a hard-boiled egg chopped in eighths. Mix well and let stand at least ten minutes before serving over:

Walnut Pesto Pasta Ingredients

1 package linguine - spinach, whole wheat or plain
2 cups packed baby spinach leaves*
2 cups fresh Italian parsley*
1/3-1/2 cup toasted walnuts
3 tablespoons extra-virgin olive oil
2 tablespoons white wine vinegar
2 cloves garlic*
Salt & pepper to taste

Procedure

Cook pasta to al dente. Combine spinach, parsley, walnuts, vinegar, garlic and salt & pepper in food processor. Pulse until finely minced. Then with processor on, slowly drizzle in olive oil. Toss with pasta. Serve under salad.

*Available at Market