

Carrboro

FARMERS' MARKET

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Recipe of the Week

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Parsley, Sage, Rosemary, and Thyme with Pasta

from Kelly Clark, Market staff

What to do with all those herbs? Fresh herbs take a little more time to prepare, however the results will be subtle and hardy. Grab a friend and tackle the prep together, the cooking is easy. This pasta is best served hot or cold, not in-between.

Ingredients

2 Tablespoons butter
1 cup Panko whole wheat breadcrumbs or similar homemade crumbs
1/3 cup pine nuts
1/8 cup rough chopped rosemary leaves*
1/4 cup thyme leaves*
3/4 cup tender thyme stems,* woody end removed, with leaves
1 cup sage cut in 1/2 inch strips*
1 cup rough chopped curly leaf parsley*
2 cloves garlic, smashed and cut in half*
3/4 cup dry white wine
1/2 cup olive oil
1/4 cup stock – vegetable or chicken, warmed
6 oz whole wheat linguini,* cooked al dente, drained, drizzled with some of the seasoned
Fruity extra virgin olive oil
Salt and pepper

Procedure

Melt butter in large, heavy-bottom skillet wide enough to hold the breadcrumbs and pine nuts in one layer. Add crumbs and nuts to pan and toss to coat evenly with butter. Cook until crispy and browned. Remove from pan and set aside.

Return pan to burner and add olive oil, when warm add the garlic and stir and cook until the garlic is fragrant. Cook for 2 minutes, stirring frequently. Remove garlic and 1/4 cup of the seasoned oil, set aside. Add the parsley and sage to the pan, stir, add the rosemary, stir, add the thyme stems, stir, and the thyme leaves, and stir. Add the wine and stir vigorously. Add stock. Simmer for 2-3 minutes

Pour herb sauce over pasta and toss. Sprinkle buttered breadcrumbs and pine nuts over the pasta. Toss when serving. Hot or cold, serve with extra virgin olive oil and grated Parmesan Reggiano on the side.
Serves 2

*Available at Market