

Piquillo Pistachio Pesto

5 minutes

There is no “one true pesto” in Italy. Instead, every village and every cook has their own slight variation. When in doubt as to what to eat, I often turn to an improvised pesto as the accent for pasta. This one is based on Spain’s brilliant and sublime *piquillo* chiles.

This entire recipe is made in the bowl of a food processor.

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| 1 | 14 ozs | piquillo peppers | Pulse the peppers for 3–5 seconds to break them up. |
| 2 | 1/3 cup | pistachios, shelled and skinned | Add and run continuously for 7–10 seconds, or until the nuts are powdered. |
| | 1 clove | garlic | |
| | 1/4 tsp | crushed hot chiles | |
| | 1/4 tsp | salt | |
| 3 | 1/4 cup | extra virgin olive oil | With the processor running, very slowly add the oil to prevent pooling. |
| 4 | | | Taste, and adjust seasoning with salt and pepper as needed. |

While fancy pasta shapes are all the rage these days, I find that with pesto I prefer something subtle and matched well to the accompaniment. In this case, spaghetti is my choice.