

MORTON & BASSETT SPICES®

One Pot Creamy Pesto Fettuccine



- 1 bunch basil, plus more for garnish
- 3 garlic cloves
- ¼ cup pistachios, shelled
- ¼ cup parmesan, plus 2 tablespoons
- ¼ cup olive oil, plus 2 tablespoons
- ¼ lemon, juiced and zested
- 1 teaspoon salt
- ½ shallot, diced
- 4 cups water
- 1 teaspoon Morton & Bassett Red Chili Flakes
- 1 teaspoon Morton & Bassett Italian Herb Blend
- ½ teaspoon Morton & Bassett Celery Seed
- ½ teaspoon Morton & Bassett Lemon Pepper Blend
- ½ teaspoon Morton & Bassett Rainbow Peppercorns with Allspice
- 1 bunch lacinato kale, de-stemmed and chopped
- 1 package fettuccine noodles
- ½ cup heavy cream
- 1 can cannellini beans
- 8 ounces marinated artichokes
- 2-3 sprigs dill, chopped

Make the pesto by combining basil, garlic cloves, pistachios, lemon juice, and 2 tablespoons of parmesan into a mortar, using a pestle to break down the ingredients. Slowly stream in ¼ cup of olive oil to loosen the paste and continue grinding. Add lemon juice and ½ teaspoon salt, mix, then set aside. In a large pot over medium heat, add remaining olive oil. Add shallots when the oil is hot, followed by lemon zest, M&B Red Chili Flakes, water, lacinato kale, and fettuccine noodles. Bring to a boil and stir frequently until noodles are al dente, about 10 minutes. Once noodles are cooked and water is gone, add to the same pot the heavy cream, pesto, cannellini beans, and artichokes. Season the pasta with M&B Lemon Pepper Blend, M&B Italian Herb Blend, and M&B Celery Seed. Mix to combine. Serve in a large dish. Top with fresh basil, dill, freshly grated parmesan, and freshly ground M&B Rainbow Peppercorns with Allspice.

Servings: 4 | Time: 40 minutes



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