

# NATIVE & Delishful Foods

experience australia on your taste buds

## Aussie Creamy Zucchini & Macadamia Nut Pasta



Whip up this ripper: 10 mins for pesto, 20 mins for pasta, serves 6 - 8

## INGREDIENTS

### *Creamy Zucchini & Macadamia Nut Pesto:*

- 250 grams zucchini, sliced like a true-blue Aussie
- 1 cup fresh spinach leaves, the green beauties
- 1 cup Parmesan, freshly grated (not from a packet)
- 2 garlic cloves, more if you're feeling bold
- 1 cup Macadamia Nuts, toasted for that extra crunch
- 2 tbsp [Aniseed Myrtle](#), the Aussie touch
- 1 tsp [Saltbush](#), for a dash of Down Under
- 1 tsp sea salt, from the purest Aussie waters
- 1/2 cup extra virgin olive oil, plus 2 tablespoons extra,
- **Pasta:**
- 500 grams spaghetti pasta, uncooked, none of that fancy stuff
- 2 large zucchinis, shaved into ribbons with a trusty veggie peeler
- 1 cup cooked peas, fresh or frozen, none of that canned nonsense
- 6 thin slices of pancetta, fried until they're Aussie crispy

### To serve:

- Grana Padano or Parmesan, shaved, none of that powdery cheese
- Macadamia Nuts, toasted and grated, cause we like it nutty

## METHOD

### *Creamy Macadamia Nut & Zucchini Pesto*

1. Chuck zucchini, spinach leaves, Parmesan, garlic, Macadamia Nuts, [Aniseed Myrtle](#), and [Saltbush](#) in a processor. Whiz until it's smoother than a kangaroo's leap, scraping the sides as needed.
2. Give it a fair dinkum spin at medium speed, slowly pouring in that top-notch olive oil until it's all mixed.
3. Season with sea salt, transfer to a container, and put it in the fridge. Time for a cold one while you prep the rest.

## Pasta

4. Fry up that pancetta until it's as crispy as sunburnt country. Put it on a paper-towel-lined plate and give it a moment to cool. Crumble or chop.
5. Boil the pasta in a pot of salty water until it's done. Save a splash of pasta water before you chuck it in the sink.
6. Heat up a pan, throw in a couple of spoons of olive oil, and toss the pasta, zucchini ribbons, and peas with the pesto. Add a bit of the saved pasta water to get the right creaminess.

To serve: Garnish with shaved Parmesan, grated Macadamia Nut, and the crispy pancetta bits.

## TIPS

- Toast those Macadamia Nuts at 180°C for 10 minutes. Let 'em cool.
- Make extra pesto for later. Pop it in the freezer; it'll keep longer than a croc in a billabong.
  - Go for spelt pasta or gluten-free if you're feeling a bit fancy.
    - For a ripper vego option, chuck out the pancetta.