

Pasta al Limone, al Rucola, al Pistacchio

Colu Henry

Time 20 minutes

Serves 4

INGREDIENTS

1 to 2 large lemons

Kosher salt

12 ounces pound spaghetti or linguine

4 tablespoons unsalted butter

$\frac{3}{4}$ cup heavy cream

4 ounces grated pecorino (about 1 cup)

5 ounces baby arugula

1 cup roughly chopped roasted, unsalted pistachios

Freshly ground black pepper

METHOD

Zest and juice the lemons and set them aside separately. You should have about 2 tablespoons of zest and $\frac{1}{2}$ cup of juice.

Bring a large pot of water to a boil and cook the pasta until al dente according to package directions.

When the pasta is about 5 minutes away from being al dente, heat a Dutch oven over medium heat and melt the butter. Add the cream along with the half the lemon zest and the the juice and bring to a simmer, cook together until slightly reduced, about 2 minutes.

Scoop the pasta directly into the cream sauce, stirring vigorously. Stir in $\frac{1}{2}$ cup of pasta water along with the pecorino and arugula and half the pistachios. Toss to coat until the arugula wilts, adding $\frac{1}{4}$ cup of pasta water or more (up to 1 cup), if needed to loosen up the sauce.

Plate in bowls and garnish with the remaining lemon zest and pistachios and a few good turns of black pepper. Pass more cheese at the table should you like.