

Pasta, Pesto, and Peas

serves 12

{from *Barefoot Contessa Parties!*}

3/4 pound fusilli pasta {sprials}
3/4 pound farfalle pasta {bow-ties}
1/4 cup olive oil
1 1/2 cups pesto
1 10-ounce package frozen chopped spinach, defrosted and squeezed dry
3 tablespoons freshly squeezed lemon juice
1 1/4 cups good mayonnaise
1/2 cup grated Parmesan cheese
1 1/2 cups frozen peas, defrosted
1/3 cup pine nuts, toasted {optional}
3/4 teaspoon kosher salt
3/4 teaspoon freshly ground black pepper

Cook the fusilli and bow ties separately in a large pot of boiling salted water for 10 to 12 minutes, until each pasta is al dente. Drain and toss into a bowl with the olive oil. Cool to room temperature.

In the bowl of a food processor fitted with the steel blade, puree the pesto, spinach, and lemon juice. Add the mayonnaise and continue to puree.

Add the pesto mixture to the cooled pasta, then add the Parmesan cheese, peas, pine nuts, salt, and pepper. Mix well, season to taste, and serve at room temperature.