

# RAVIOLI WITH PISTACHIO PESTO

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COOK TIME: 15mins

SERVES: 4

CALORIES: 622 kcal (PER SERVING)

## INGREDIENTS

80 g/3 oz toasted pistachios  
30 g/1 oz grated pecorino  
2 tbsp lemon juice  
¼ tsp salt  
1 tsp black pepper, more for serving  
4 g/¼ cup basil leaves  
6 tbsp olive oil, divided  
1 tbsp unsalted butter  
2 garlic cloves, minced  
600 g/1.3 pounds ravioli,  
with your favorite filling  
crushed red pepper flakes, for serving

## DIRECTIONS

Bring a large pot of generously salted water to a boil.

Add pistachios to your food processor, pulse briefly to break up the nuts. Add pecorino, lemon juice, salt, black pepper and basil leaves. Start to blend. While the machine is running, add 3 tablespoons olive oil and blend until just combined but not puréed. Set aside.

Mince the garlic.

Heat butter and the remaining olive oil in a large skillet over low.

Add garlic and cook until soft and fragrant, about 2 minutes.

In the meantime, add ravioli to the pot with boiling water and cook, for about 3 minutes.

Drain, reserving 1/2 cup cooking water.

Add pesto to the softened garlic, stir for 1 minute to combine the flavors. Pour in ¼ cup cooking water and add ravioli, toss to combine. Add more water to create more sauce. Finish off with black pepper and red pepper flakes. Serve with a side salad, enjoy!

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