



Sarah's Cilantro Jalapeno Pesto is a brightly flavored, chunky sauce that's easy to make and perfect for using as a spread, dip or sauce for pasta. Sarah Nasello / The Forum

## Cilantro Jalapeno Pesto

*Makes: about 1 heaping cup*

### **Ingredients:**

- 1 bunch fresh cilantro, stems removed (about 3 packed cups)
- 1 large clove garlic, peeled and roughly chopped
- ¼ cup walnuts (pistachios, almonds or pine nuts also work)
- ½ to 1 jalapeno, seeded and roughly chopped (start with half and add more as desired)
- 2 tablespoons fresh lime juice (about 1 lime)
- ¼ cup extra-virgin olive oil
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

### **Directions:**

In a food processor or blender, add cilantro, garlic, pistachios, jalapeno and lime juice. Pulse until a thick paste is formed.

Turn processor on and run continuously as you add olive oil through feed tube in a slow, steady stream. Once all the oil is added, continue to process for an additional 30 seconds.

Taste and add more salt, pepper, lime juice and jalapeno as desired. Refrigerate in an airtight container for 3 to 5 days.

# Cilantro Jalapeno Pesto Pasta Salad

Serves: 10 to 12

## Ingredients:

1 pound farfalle (bow tie) pasta, cooked to al dente and rinsed with cold water until no longer hot  
3 to 4 tablespoons canola oil, divided  
¾ to 1 cup Cilantro Pesto  
¾ cup black beans, drained and rinsed  
¾ cup sweet corn  
1 orange bell pepper, small diced  
1 to 2 tablespoons lime juice  
1 cup cherry tomatoes, sliced into thin rounds or halved  
½ cup feta cheese, crumbled  
Salt and pepper, to taste  
Thinly sliced or finely chopped jalapeno, to garnish

## Directions:

Toss cooked pasta with 1 tablespoon of canola oil, adding more as needed until evenly coated. Add ¾ cup of the pesto and stir until fully incorporated.

Add black beans, sweet corn and bell pepper. Use a rubber spatula or large spoon to mix vegetables with pasta. Add more pesto at this stage, if desired (I use 1 cup).

Drizzle 1 tablespoon of lime juice over salad, then add sliced tomatoes and feta cheese; toss to combine. Taste and add more lime juice, salt and pepper as needed.

For best results, refrigerate salad for at least 1 hour before serving, or even overnight; the salad may be prepared up to 2 days in advance of serving. Toss with 1 to 2 tablespoons canola oil and garnish with thinly sliced or finely chopped jalapeno before serving.

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*"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.*