# Green Pesto Pasta with Burrata

## Ingredients

1 lb Linguine
8 oz Kale (chopped)
1 1/2 c Basil (packed)
3 clv Garlic (peeled)
3/4 c Parmesan (plus 2 tablespoons)
6 T Olive Oil (plus 1 teaspoon)
1 Lemon (small, juiced)
1/4 t Crushed Red Pepper (plus 1/8 teaspoon)
8 oz Burrata Cheese
1 1/2 T Salt
1/2 t Ground Black Pepper
1/4 t Flaky Salt
1/3 c Pine Nuts (toasted)

## Instructions

1.Bring a large pot of water to a boil over high heat and add salt. Add the pasta and cook for 3 minutes.
2.In a food processor, add the kale, basil, garlic, pinenuts, 3/4 cup parmesan, 6 tablespoon olive oil, lemon juice, 1/4 teaspoon crushed red pepper, and 1/4 teaspoon of black pepper and blend until smooth.
3.Transfer pasta into a large bowl, saving the pasta water. Toss the sauce with the pasta, adding more pasta water if necessary to achieve your desired consistency.
4.Plop on the burrata and cut it open to allow the cream to ooze out. Top with 1 teaspoon of olive oil, flaky salt, 1/4 teaspoon black pepper, 2 tablespoons parmesan, and 1/8 teaspoon crushed red

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pepper flakes.