Northern Farmhouse Pappardelle with Fresh Zucchini and Arugula Pesto
This dish will feed four to five people depending on their appetites!

You will need:
One package of Northern Farmhouse Pasta Pappardelle
4 links of sweet sausage (Grilled and cut in half lengthwise)
1 nice size zucchini; peeled and thinly sliced
5 cups of arugula leaves (you will use 4 cups for the pesto and 1 cup fresh to mix into the pasta)
4-5 cloves of garlic; peeled
3/4 cups of chopped walnuts
3/4 cup of olive oil
Juice of one whole lemon
Fresh ground salt and pepper
Pecorino Romano or Locatelli for serving
Method:
Begin by making sure that all of your ingredients are washed, chopped and ready to go!

Bring a large pot of water to a full boil. I find that when cooking this hand-made pasta, it helps to have the water at a rapid boil. Cook the pasta for the minimum amount suggested on the package to avoid breakage. I cooked this pappardelle for six minutes.

Begin by making your pesto. Use a food processor to blend four cups of arugula, 3/4 cups of walnuts and 4-5 cloves of garlic. Slowly add 3/4 cup of olive oil through the spout in the top of the food processor. Blend until the pesto just comes together. Set aside.

Prepare a large sauté pan. Sauté the sliced zucchini with two tablespoons of olive oil over medium heat. (You can add a few cloves of sliced garlic if you love it!) Season with freshly ground salt and pepper. Sauté for 3-5 minutes. While you are sautéing the zucchini you may add the pasta to the large pot of boiling water. Cook the pappardelle for six minutes. Using a pair of tongs gently add the ribbons of pappardelle to the sauté pan with the zucchini. Add a 1/4 cup of hot pasta water along with the one cup of reserved fresh arugula. Add the pesto and give it a gentle toss. Season with freshly ground salt and pepper and plate onto a large rimmed serving platter. Top with shavings of pecorino or locatelli cheese. Serve with grilled sweet sausage and a glass of your favorite Prosecco or chilled white wine!

Mangia!~