

CREAMY EDAMAME CILANTRO PESTO

INGREDIENTS

1 1/4 cups chopped fresh cilantro
1/2 vegetable broth
1 tablespoon extra virgin olive oil
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
2 garlic cloves, minced
1 pound shelled edamame, thawed if frozen
1/2 cup heavy cream
1/4 cup grated fresh Parmesan cheese

DIRECTIONS

Place cilantro, broth, oil, pepper, salt, garlic, and edamame in a food processor; pulse until coarsely chopped. Pesto can be made up to 3 days in advance and refrigerated at this point.

When ready to serve, make pasta according to directions and drain. In a sauté pan, heat pesto with the cream and parmesan. Add pasta to coat and serve immediately.