

Nopalito Pesto Pasta



Serves: 4

Preparation time: 30 min

*Recipe developed by Taylon Colbert
Checked and edited by Dr Alba du Toit*

INGREDIENTS:

- 500 ml nopalito strips
- 2 cloves garlic, peeled
- 50 ml macadamia nuts
- 100 ml cup olive oil
- 5 ml salt
- 5 ml fresh ground pepper
- 100 g Pecorino Romano cheese (Parmesan or mature cheddar cheese are substitutes)
- 20 ml fresh parsley, chopped
- 20 ml coriander leaves, chopped
- 500 g cooked tagliatelle pasta

METHOD:

- Clean, remove the glochids and cut the nopalitos roughly into pieces.
- In a food processor, blitz the nopalitos, garlic, nuts, oil, seasonings and 60 g of the cheese together to make a paste.
- Cook the pasta in a large saucepan of salted boiling water until al dente. Drain and reserve 1/4 cup of the cooking water.
- Return the pasta to the pan and add the pesto and reserved water. Toss gently to combine.
- Divide the pasta amongst the serving bowls and sprinkle with the rest of the cheese, shaved into thin slivers.
- Garnish with chopped coriander leaves.

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