<!DOCTYPE html>

<html>

  <head>

     <title>    Simple Pesto Pasta Salad       </title>

      <meta name="viewport" content="width=device-width, initial-scale=1">

    <link rel="stylesheet" type="text/css" href="Code4Recipes.css">

  </head>

  <body>

      <div class="content">

      <p>Pesto Pasta Salad</p>

      <img src="PestoPastaSalad.jpg" alt = "Pesto Pasta Salad" style = "width: 100%"/>

          <p>Ingredients</p>

      <ul>

          <li>1 pound whole grain pasta (fusilli, rotini, penne or farfalle)</li>

          <li>1/2 cup pepitas</li>

          <li>1/2 cup packed fresh basil </li>

          <li>1/2 cup packed fresh leaves</li>

          <li>1/4 cup lemon juice (about 2 lemons)</li>

          <li>1/2 teaspoon salt</li>

          <li>1/3 cup extra-virgin olive oil</li>

      </ul>

      <p>Instructions</p>

      <ol>

          <li>Bring a large pot of salted water to boil for the pasta. Cook the pasta until all dente according

to package directions. Before dranning, reserve about ½ cup pasta cooking water, then drain

and immediately rinse the pasta under cool water to prevent the noodles from sticking to one

another. Transfer the pasta to a large serving bowl.

you don't have a rice cooker, follow our instructions for making rice

without a rice cooker. Then put a medium pot of water on the stove, and

bring to a boil.</li>

<br />

          <li>Meanwhile, to prepare the pesto: In a small skillet, toast the pepitas over medium heat, stirring

often, until they are fragrant and making little popping noises, about 5 minutes. Pour half of the

pepitas into a bowl for later (we will use them as garnish).</li>

          <br />

          <li>Pour the remaining pepitas into a food processor. Add the basil, parsley, lemon juice, garlic and

salt. Process while slowly drizzling in the olive oil, stopping to scrape down the sides as

necessary, until the pepitas have broken down to create a pretty smooth sauce.</li>

          <br />

          <li>To assemble the pasta salad, pour all of the pesto over the pasta and toss until the pasta is

lightly and evenly coated, adding a tiny splash of reserved pasta cooking water if necessary to

thin it out. Then add the cherry tomatoes, arugula, remaining toasted pepitas, and any optional

add-ins (olives, chickpeas and/or cheese)</li>

          <br />

          <li>Toss again to combine, then season to taste with pepper. If the pasta needs a little more flavor,

add salt or lemon juice to taste, or if the flavors are too bold, let it rest for a few minutes, and

add a little splash of olive oil if necessary to tone down the rest.</li>

      </ol>

      </div>

  </body>

</html>