

Taste of Chicago To-Go Recipe

Chef Sarah Gruenberg of Monteverde Chicago

Preparing: Pasta Fredda with Summer Herb Pesto

Recipe:

Serves 8 as a side dish

Ingredients:

4 large heirloom tomatoes

3 cups sliced multi color cherry tomatoes

1 small garlic clove, sliced thin

½ cup good quality extra virgin olive oil, plus 1 tbsp for drizzling

1.5 tsp Kosher Salt

4 oz, goat cheese, such as Capriole goat cheese, crumbled

4 oz Buffalo mozzarella, cut into large chunks

1 cup loosely packed basil leaves

1 pound tube or hollow shaped pasta, such as mezze maniche, lumache, or rigatoni

½ cup toasted breadcrumbs for garnish

Instructions:

In a large serving bowl (I recommend the bowl you plan to serve the pasta), cut the heirloom tomatoes in half and then use a box grater to grate the tomato pulp into the bowl. Discard the peels. Then add the cherry tomatoes, garlic, salt, ½ cup olive oil, goat cheese, mozzarella, and basil leaves. Toss gently to mix, set aside.

Bring a large pot of water to boil, season with kosher salt, your water should taste like the ocean. Add the pasta to the water and cook for 3

minutes less than direction specify. Drain the pasta in a colander and place immediately to your serving bowl. Do not rinse! Toss the warm pasta with tomato mixture in the large bowl. Set aside. Let marinate for at least 30 minutes or up to 3 hours. To serve, drizzle with mint pesto (recipe below) and sprinkle with breadcrumbs. Enjoy. This pasta is delicious immediately, but also is great as it marinates.

Summer Herb Pesto - Makes around 1 ½ cups

Ingredients:

1 oz basil leaves (3 cups loosely packed), preferably Genovese-style

1 oz mint leaves (about 1 cup)

1 oz parsley leaves (about 1 cup)

1 small garlic clove, ¾ cup fruity, mild extra-virgin olive oil, plus more for keeping, if needed

1 teaspoon flaky sea salt, like Maldon

½ cup freshly grated Parmigiano- Reggiano cheese

⅓ cup freshly grated Pecorino Romano cheese

Instructions:

Place blender jar in freezer to chill. Meanwhile, submerge the herbs in a large bowl of cold water add a few ice cubes; let stand 5 minutes. Using hands, gently lift leaves from water. Repeat again, using fresh cold water. Let soak for 15 minutes. Remove blender jar from freezer. Place the garlic, salt and oil in the blender and blend until smooth.

Working in batches, lift herbs from water, shaking excess but not all water from leaves (a bit of water will make a smooth pesto) add to blender. Blend using short pulses for each addition, just to breakdown the larger leaves (do not over-blend.) Finally, add the cheeses, and blend on medium high until smooth.

Remove and place over an ice bath and chill until cold. Reserve and drizzle over the pasta fredda or any favorite pasta.