

Parmesan Pistachio Pasta

Recipe By Rivky Kleiman



Cooking and Prep:  30
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Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah, Nine Days

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

I was up late one night trying to come up with a unique yet delicious pasta dish worthy of a Yom Tov table. With inspiration from my machateineste Daniella, this is the result, which I'm sure you will love and continue to make all year round.

Ingredients (7)

Main ingredients

- 1 pound (450g) fettuccini pasta (or pasta of your choice)
- 1 cup shelled pistachios
- 8 scallions, sliced in 1-inch (2½-cm) slices
- 4 cloves garlic, crushed or 4 cubes [Gefen Frozen Garlic](#)

1/2 cup Bartenura Olive Oil

1/4 cup Gefen Soy Sauce

1/4 cup Parmesan cheese

Start Cooking

Pasta

1. Prepare pasta according to package directions and set aside.
2. Place pistachios in a ziplock bag and pound gently to small pieces.
3. In a medium-sized skillet, sauté scallions and garlic in olive oil for 3 minutes. Add chopped pistachios and soy sauce and sauté an additional 2 minutes. Add Parmesan cheese and mix well. Remove from heat. Pour over pasta and toss together.
4. This dish can be served either warm or room temperature.