



## ***Kernza® Fusilli Pasta Salad with Hazelnut Parsley Pesto***

Serves 4 to 6

### Ingredients:

7 ounces Kernza® Fusilli Pasta (about ½ 14-ounce box)

Pinch salt

1 cup hazelnuts

2 cups chopped parsley, about 1 bunch

2 cloves garlic, smashed

½ cup hazelnut oil

Shredded Parmesan cheese or crumbled feta cheese, optional

### Preparation:

Set a pot filled with 3 quarts of water over high heat and bring to a vigorous boil. Add a generous pinch of salt. Stir in the pasta, then reduce the temperature to a rapid boil and cook until its tender yet a bit firm, about 10 to 12 minutes. Scoop out and reserve about ½ cup of the pasta water before transferring the pasta into a colander to drain the remaining water.

While the pasta is cooking, put the hazelnuts, parsley, garlic, and hazelnut oil into a food processor and pulse until well blended, but with a course texture.

Transfer the pasta to a bowl while still hot and stir in enough of the pesto to generously coat it, adding in just a little of the reserved cooking water if the mixture seems too thick. Garnish with the cheese if desired. Serve warm.