

HAZELNUT TAHINI PASTA

SERVES: 2

INGREDIENTS

For the sauce:

- 1 cup unsalted hazelnuts, toasted & shelled
- 2 cloves garlic
- 1/4 cup tahini
- juice of 1 lemon
- 1/4 olive oil
- salt, pepper
- water, as needed to thin (about ¼ cup, if necessary)

For the pasta:

- 8 oz. pasta, plus some reserved pasta water
- 1 teaspoon olive oil
- 2 cups of brussels sprouts, thinly sliced
- 1/4 cup toasted hazelnuts, roughly chopped
- a few pinches of red pepper flake
- salt & pepper, to taste

METHOD

1. Toast the hazelnuts well. (In a 300°F oven for 15 minutes, or in a skillet for about 5 minutes, taking care to stir frequently so as not to burn.)
2. Make the sauce by pureeing the hazelnuts, garlic, tahini, lemon and olive oil in a high-speed blender. Drizzle water, as necessary to get your blade moving. Add salt and pepper to taste.
3. Cook pasta according to the package directions.
4. In a large skillet, heat olive oil. Add the shaved brussels sprouts into the skillet in one layer (you might have to work in batches if they don't all fit). Add a pinch of salt and pepper. Let them cook for a minute or so, until they begin browning, and flip. Cook for another couple of minutes until the edges are golden.
5. Remove the brussels sprouts from the pan and toss them with the pasta and as much or little sauce as you like. Add a little pasta water, as needed, to create a creamy sauce. Top with toasted hazelnuts and a pinch of red pepper flakes. Taste and adjust seasonings.