

Pasta with Basil-Arugula Pesto, Peas, Ricotta, and Parmesan

This is a classic, quick-to-make weeknight meal. Do yourself a favor: don't make it more complicated than it is. Instead, when you finish making dinner, just celebrate your good luck, go outside, and stare at the horizon.

Serves about 8

1 pound gemelli, small shells, penne, or other mediumish pasta
1 cup (or more) fresh or frozen peas
Plenty of kosher or sea salt
1 cup (loosely packed) arugula leaves
1 cup (loosely packed) basil leaves
1/3 cup walnuts, toasted if you're feeling fancy
1-2 cloves garlic, smashed and rough-chopped
1/2 cup extra-virgin olive oil, plus more for drizzling
1/2 cup parmesan cheese, plus more for grating on top
1/3 cup whole milk ricotta cheese

Cook the pasta in plenty of generously salted water according to package directions. About 3 minutes before it's ready, scoop out and reserve a cup of water (you won't need it all) and add the peas to the pot. Drain when ready.

Meanwhile, make the pesto. In a food processor fitted with the metal blade, whirl the arugula, basil, walnuts, garlic, 1/4 teaspoon salt, and a pinch of black pepper until finely minced, scraping down the sides of the workbowl if necessary. With the machine on, add about 3 tablespoons of the pasta cooking water through the feed tube, then slowly add the oil in a steady stream, again, stopping and scraping if needed. Your pesto should be loose and completely emulsified.

Remove the blade and stir in the parmesan.

Had I thought of it, I would have returned the pasta to the pot and tossed it with the pesto before serving, adding a few extra drips of reserved pasta water if it needed loosening. Serve with the ricotta, a glistening stream of olive oil, and an indelicate amount of parmesan cheese.