

Shrimp over Pasta with Ramp Pesto

Ingredients:

- Fresh, peeled & deveined shrimp
- 1 Tbl plus 2/3 cup olive oil (or more)
- 6 ounces slab bacon, cut into 1/3 inch cubes
- 2 bunches ramps (about 10 ounces), greens and bulbs separated, bulbs thinly sliced
- Kosher Salt
- 1/3 cup finely chopped unsalted roasted pistachios, divided
- 1/2 cup finely grated parmesan, plus more for serving
- Freshly ground black pepper
- 12 oz. rigatoni
- 3 Tbl unsalted butter at room temperature, cut into pieces

Heat 1 Tbl oil in a large skillet over medium-low. Cook bacon, tossing often, until browned and crispy 10 - 15 minutes. Transfer to a small bowl, pour off all but 2 Tbl fat from skillet.

Add ramp bulbs to skillet, season with salt and cook, stirring occasionally, until translucent and tender, about 4 minutes. Meanwhile blanch ramp greens in a large pot of boiling, salted water, until wilted - about 10 seconds. Using a slotted spoon, transfer to a bowl of ice water (save pot of water). Drain, squeeze out excess liquid and coarsely chop.

Puree ramp greens, ramp bulbs, half of pistachios and remaining 2.3 cup oil in a food processor until very finely chopped. Add 1/2 cup parmesan and process until pesto is almost smooth. Pulse in a little more oil if sauce is too thick. Season with salt and pepper.

In a non-stick skillet, melt a small amount of butter and olive oil, add shrimp and cook a few minutes until cooked through.

Return reserved pot of water to a boil, cook pasta, stirring occasionally, until al dente. Drain, reserving 1/2 cup pasta water.

Mix pesto, 1/4 cup pasta water and butter in a large bowl. Transfer pasta to bowl and add bacon, toss vigorously, adding more cooking liquid as needed until pasta is glossy and well coated with sauce.

Divide pasta among bowls, top with cooked shrimp, more parmesan and remaining pistachios. Serve.