

# RECIPE



## Hummus, Walnut Sauce and Pasta

### Ingredients

- 1 10 oz. Classic Hummus (e.g. Sabra)
- 1 lb. good quality dried pasta (e.g. Rustichella d'Abruzzo Pennine)
- 1 cup walnuts
- ½ cup loosely packed parsley, washed and dried
- 1 clove garlic, peeled
- ¾ cup extra virgin olive oil
- Salt and freshly ground black pepper

Cook the pasta according to package directions or as you usually do for "al dente" pasta. Let cool. Mix in one tablespoon extra virgin olive oil to keep the individual pasta pieces separate. Leave at room temperature. Combine nuts, parsley and garlic in a food processor. Gradually add the olive oil. Use just enough to make a creamy paste. Season with salt and pepper. Make individual tastings by adding a heaping tablespoon of the pasta to the center of a plate/dish. Put a dollop of the Classic hummus on top of the pasta and then add a dollop of the walnut sauce on top of the hummus.

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