

WHAT'S ON LORETTA'S SONOMA TABLE:

RAMP & PISTACHIO PESTO SPAGHETTI

SERVES 4+

INGREDIENTS

3 bunches ramps (approximately 20-30 ramps total)
2 tablespoons plus 2/3 cup olive oil (I recommend [McEvoy Ranch](#))
2 cups fresh spinach leaves
Sea Salt, to taste (I recommend [Maldon Flakes](#))
Fresh-ground black pepper, to taste
Red pepper flakes, to taste (approximately 3/4 teaspoons)
2/3 cup finely chopped salted, roasted pistachios
1/2 cup finely grated Parmesan cheese and more for serving
2 teaspoons grated lemon zest
12 ounces or more spaghetti (I recommend [Il Pastaio Di Gragnano](#))

DIRECTIONS

Place a large pot of salted water over high heat.

Rinse ramps well. Remove roots and discard. Slice greens off bulbs and set greens aside. Thinly slice the bulbs. Heat 2 tablespoons oil in a large skillet over medium to high heat and add the ramp bulbs. Season with salt and red pepper flakes, stirring occasionally until translucent and tender, about 4 minutes. Set bulbs aside and reserve oiled skillet for sauce.

When water comes to a boil, blanch ramp greens until wilted, approximately 10 seconds. Using a slotted spoon, transfer ramp greens to a bowl of ice water, reserving hot water in pot. Drain greens, squeeze out excess liquid, and coarsely chop.

Purée ramp greens, ramp bulbs, spinach, pistachios, Parmesan, and lemon zest in a food processor. Drizzle in the remaining olive oil and pulse. Add a little more oil if needed to achieve pesto consistency. Season with salt and pepper.

Return reserved pot of water to a boil. Cook pasta, stirring occasionally, until *al dente*. Lift out spaghetti and drain, reserving hot pasta water for sauce.

Add pesto and pasta water to skillet, at a proportion of 2-4 heaping tablespoons of pesto for every $\frac{1}{4}$ cup of pasta water, and warm on low heat. Add spaghetti and toss vigorously with tongs, adding liquid as need until pasta is glossy and well coated with sauce.

Top with additional parmesan cheese, as desired, and serve.

Note: Any leftover pesto can be frozen for later use, or kept refrigerated 2-5 days.
