

Cod Pesto Penne

Serves 4

Ingredients:

2 packages Aquamar Day's Catch filets, cut in thirds

8 oz. (1/2 box) Penne Rigate pasta

2 cups Broccoli, small florets, stems removed

1 cup Tomatoes, small cherry or grape, halved

1 cup (packed) Basil leaves, fresh (1.5 oz.)

1 cup (packed) Arugula, fresh (1.5 oz)

1/2 cup Pine nuts (divided)

1/2 cup Cheese, Parmesan or Grana Padano, shredded

1/2 tsp. Salt, sea

1/2 Tsp. Pepper, black, ground

4 ea. Garlic cloves

2 Tbsp. Olive oil, E.V.

3/4 cup Mayonnaise, Dukes®

Instructions:

1. In large pot or saucepan, bring 2 quarts water and 1 Tbsp. salt to rolling boil, add pasta and return to boil for 12 minutes. Add broccoli florets and bring back to boil for 1 minute. Drain and cool in bowl with ice water. Drain, and refrigerate.

2. In food processor or blender, add basil, arugula, $\frac{1}{4}$ cup of the pine nuts, Parmesan cheese, garlic, salt, pepper and olive oil. Pulse until pureed, scrape bowl sides and add mayonnaise. Pulse until completely blended.
3. In large mixing bowl, add pasta, broccoli, and pesto sauce, blend until completely coated.
4. Gently fold in halved tomatoes, remaining pine nuts, and cod filets. Serve immediately.