

Vegan Kale-Pesto Pasta

By [Ali Slagle](#)



Bryan Gardner for The New York Times. Food Stylist: Barrett Washburne.

Time 35 minutes

Level

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INGREDIENTS

Yield: 4 servings

Kosher salt

1 pound kale (about 2 bunches), leaves stripped and coarsely chopped, ribs and stems thinly sliced

1 cup raw cashews

½ cup basil leaves, stems

PREPARATION

Step 1

Bring a large pot of salted water to a boil. Add the kale ribs and stems, cashews and basil stems. Boil for 10 minutes, then add the kale leaves and cook until tender but not mushy, another 5 minutes. Add the basil leaves and stir just to submerge. Turn off the heat, then use a slotted spoon to transfer everything but the cooking liquid to a blender.

reserved

1 pound long or ridged
noodles, like linguine or
rigatoni

1 large garlic clove, peeled

½ teaspoon red-pepper flakes,
plus more as needed

1 tablespoon lemon juice

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(Don't drain the pot; you'll use that water to cook the pasta.) Set the blender aside to cool slightly.

Step 2

Meanwhile, return the pot of water to a boil; add more water if a lot evaporated in Step 1. Add the pasta and cook until tender (or according to box directions).

Step 3

To the blender, add ½ cup water, the garlic and the red-pepper flakes. Blend on high until very smooth. Season to taste with salt.

Step 4

Reserve 1 cup pasta water, then drain the pasta. Return the pasta to the pot and add the green sauce. Stir vigorously to combine, adding pasta water as needed to loosen the sauce and help it cling to the noodles. (Sauce will thicken as it cools.) Add the lemon juice, season to taste with salt and red-pepper flakes, and eat right away.

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