



# Flavors of Rochester at the Market

*A sampling series hosted by the City of Rochester Public Market,  
Democrat & Chronicle, Friends of the Public Market,  
and Summit Federal Credit Union.*

*Saturdays, May through September 10 a.m. to 12 p.m.*

[www.cityofrochester.gov/marketflavors](http://www.cityofrochester.gov/marketflavors)

Guest Chef for May 27, 2017:

**MARGARET O'NEILL, FRIENDS OF THE ROCHESTER PUBLIC MARKET**

## Recipe: Ramp Up To Spring Pesto Pasta

Wild leeks, or "ramps", occur abundantly early in spring—during April and May in Western New York and are offered by several growers at the Market. Their aggressive pungent, garlicky flavor and persistent aftertaste is a bright annual wakeup call that spring and another season at the Market is upon us. This recipe features ramps from our May Summit Federal Credit Union Vendor of the Month, Alex Flowers!

### Ingredients

1 lb pasta (such as bow ties)  
4 cups assorted season vegetables, cut into bite size pieces (consider asparagus, zucchini, bell peppers, etc.)

2 Tbsp. olive oil  
1 lemon  
1 pt. grape tomatoes, halved  
½ cup pesto (recipe follows)

### Pesto

2 bunches ramps (wild leeks),  
washed and chopped  
1 cup parmesan cheese, grated  
1/3 cup almonds or walnuts, chopped

2 tablespoons fresh tarragon, chopped  
(or 2 teaspoons dried)  
1/2 cup olive oil  
Salt and pepper to taste

### Pesto Directions

1. Place ramps, cheese, nuts and tarragon in a food processor or blender; process until finely chopped.
2. With machine running, gradually add olive oil and puree until almost smooth.
3. Season to taste with salt and pepper. Cover and chill if not serving immediately.

Note: This can be made a day ahead. Or small portions can be frozen in ice cube trays until needed. Serve at room temperature on pasta, fish or as a spread on crusty bread.

### Pasta Directions

1. Place cut veggies on a greased baking sheet. Toss with olive oil and salt and pepper to taste. Bake at 400 degrees for 10 - 12 minutes until tender but still firm. Cool.
2. Cook pasta as label directs. Rinse, drain well and cool.
3. In a bowl, whisk ½ tsp of lemon zest, 2 Tbsp. lemon juice, and ½ cup pesto.
4. In a large bowl toss pasta, roasted veggies, pesto mixture and grape tomatoes. Season with salt and pepper to taste. Serve at room temperature.

