



LAKEWOOD
VINEYARDS

Pasta Arugula

Served with Lakewood Vineyards Pinot Noir

1, 3oz. bag Pine Nuts, toasted	¼ C. extra-virgin olive oil
1 Lb. fusilli or rotini pasta	1 ½ Tbsp. fresh lemon juice
2 Tbsp. fresh chopped cilantro leaves	2 ½ C. baby arugula
2 Tbsp. fresh chopped basil leaves	1 ½ C. grape tomatoes, slivered
2 tsp. coarsely chopped oregano leaves	
1 garlic clove, chopped	
¼ C. mayonnaise	
salt & freshly ground black pepper	

Preheat the oven to 350°. In a pie plate, toast the pine nuts until lightly golden and fragrant, about 5 minutes. Set aside to cool.

In a large pot of boiling salted water, cook the pasta until it is al dente. Drain the pasta and rinse it under cold water, then drain again; transfer to a large bowl.

Meanwhile, in a food processor, combine the cilantro with the basil, oregano and garlic and pulse until coarsely chopped. Add the mayonnaise, olive oil, lemon juice and ¼ cup of pine nuts and process until smooth.

Toss the fusilli with the remaining toasted pine nuts, arugula, tomatoes, and the herb dressing. Season the pasta salad with salt and pepper and serve with Lakewood Vineyards Pinot Noir!